Lunchtime
Served daily from 10am to 3pm

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| Original farm house pateMade with chicken livers, butter, sherry and onion. Served with garnish and granary bread. Juliet first made this 42 years ago, and it’s still going strong! | 15.50 |
| Greek salad on Scilly (vegan option available)Feta cheese, cherry tomatoes, cucumber, olives and red onion with an olive oil and lemon dressing, served with granary bloomer bread | 14.00 |
| Super salad bowl To a base of giant couscous, croutons, roasted chickpeas, mixed seeds, chopped red onion, cucumber, radishes, chopped tomatoes, grated beetroot and carrot add your choice from:- Warm chicken and chorizo - Field mushroom and halloumi- Smoked salmon and boiled eggs- Crab | 16.7516.5016.7519.50 |
| Soup of the dayBecky’s speciality, served with granary bloomer bread | 8.50 |
| Kerry’s Quiches:Quiche Lorraine or Cornish Brie and caramelised onionServed warm with salad and coleslaw | 14.95 |
| Ploughman’s and Landowners’ LunchesClassic ploughman’s with Cornish Cheddar and Cornish Blue or our Landowner’s lunch which adds treacle glazed gammon, Auntie Avis’ jellied beetroot and apple pickle | 17.50/18.75 |
| Hummus – choice of original, cumin spiced or tomato jalapeno (Ve)Served with carrot and red pepper sticks and crusty bloomer | 11.90 |
| Mixed bean pot (Vegan option available)Or with pork sausage, and served with crusty bread | 11.00/13.00 |
| Chicken Caesar salad, or try smoked mackerel Caesar Cos lettuce, anchovies, parmesan croutons and classic Caesar dressing with your choice of chicken or smoked mackerel. | 15.15 |
| Juliet’s seafood plateSmoked salmon, salad prawns, St. Mary’s crab from local boat Jessica Sadie, smoked mackerel pate and granary bloomer bread – arranged to make your mouth water | 28.00 |
| Crab light lunch\*St. Mary’s crab from local boat Jessica Sadie. Served with salad, coleslaw and granary bloomer bread  | 23.50 |
| Smoked mackerel pateServed with salad and bread – made with cream and just the right amount of horseradish | 15.50 |
| Breaded white bait Served in a bowl with salad and tartare sauce | 12.00 |
| Salt and pepper squid Served in a bowl with salad and Mark’s home-made lemon drop chilli sauce as sold in the Farm Shop | 13.00 |
| Breaded scampi Served in a bowl with salad and tartare sauce | 12.00 |
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\*As the crab meat is hand-picked, very occasionally there could be small pieces of shell in the crab meat