



Sample Menu

Mains (£14.00 - £25.00)

10 oz Rump Steak

Served with twice-fried chips and peas.
(Add peppercorn sauce or Cornish blue cheese.)

Pie of the Day

(Please ask a staff member for flavour.)
Served with twice-fried chips.

Sausages, Chips, and Peas

Homemade Burger

(Ask a staff member for available flavours.)
Served with twice-fried chips and salad garnish.

Breaded Chicken Burger

With burger relish, twice-fried chips, and salad garnish.

Scampi

Served with twice-fried chips and peas.

Beer Battered Cod

Served with twice-baked chips and peas.

Roasted Halloumi Burger

Served with roasted onions, twice-fried chips, and salad garnish.

Sides

Chips

Cheesy Chips

Peas

Seasonal Vegetables

Homemade Coleslaw

Bowl of Green Salad

Mushrooms in Garlic Butter

Pots of the Day

Onion Rings



Sample Specials Menu

Starters (£7.00 - £10.00)

Homemade white bait bites, served with garlic mayo, and salad garnish.

Mixed Fish (Salmon, Hake & Cod) and Prawn cake with our homemade tartar sauce.

Homemade Crispy squid rings, served with a garlic aioli.

Whole King Prawns (shell on) cooked in garlic butter served with salad garnish.

Trenigilly Classic Beetroot, Walnut and roasted goats cheese salad.

Mains (£10.00 - £20.00)

Sunday Roast Lamb or Pork, or Nut Roast (vegan)

Served with roast potatoes, Yorkshire pudding, roast parsnips, cauliflower cheese, sausage meat onion and sage stuffing ball, seasonal vegetables, mashed swede and lashings of gravy.

Local fillet of plaice

Served with a lemon, caper and fennel sauce crushed new potatoes, seasonal veg.

Homemade Crepe cannelloni

with roasted vegetables in a rich tomato sauce.

Slow cooked BBQ beef ribs

Served with creamy mash potato, seasonal veg and a rich Texas gravy.

Homemade seafood lasagne (Prawns and Fish)

Served with ciabatta garlic bread and salad garnish.

Local lamb burger

Topped with a mint mayo, served with twice fried chips and salad.

Juan's marinated Cajan chicken skewers

Served with twice fried chips and salad.

Steak and kidney pudding

Served with seasonal veg and gravy.

Homemade Desserts (£8.00 - £11.00)

Trio of crème brûlée (ask waitress for flavour)

Sticky toffee pudding with a rich toffee sauce. With a choice of clotted cream or ice cream.

Chocolate and salted caramel Cheesecake

Melt in the middle chocolate fondant, served with Cornish clotted cream.

Homegrown apple crumble served with homemade custard.

Cornish cheeses with homemade biscuits

(3 local cheeses with homemade wheat biscuits cucumber relish roasted walnuts and grapes)

3 Scoops Roskilly's Ice Cream

Vanilla, Chocolate, Strawberry, Coffee, Mint Choc Chip, Lemon Ripple, Bubble-gum, Armadillo (dime bar)Mango and passion fruit sorbet

IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE COMMUNICATE THEM TO A MEMBER OF STAFF.



Kids Sample Menu (£7.50 - £9.00)

Sausages and chips

Scampi and chips

Cheeseburger and chips

Chicken dippers and chips

All meals are served with a choice of:

Garden peas

Salad

Baked beans

1 scoop of Roskilly's ice cream with a flake

(Flavours: Strawberry, Chocolate, Mint Choc Chip, Armadillo, Vanilla)

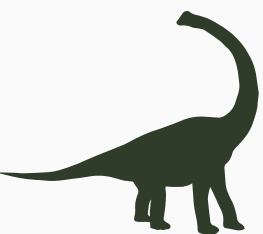
J20 Orange & Passionfruit

J20 Apple & Raspberry

Local Pure Apple Juice

Frobisher's Pure Orange Juice

Orange or Blackcurrant Squash





Sample Menu

Soft Drinks

Americano

Pot of Tea

Cappuccino

Latte

Coke / Diet Coke (bottle)

Cornish Cola / Diet Cola / Lemonade (½ pint tap)

Cola / Diet Cola / Lemonade (pint tap)

J20

Fentimans Ginger Beer

Appletise

Orangina

Frobishers Orange Juice

Cornish Apple Juice

Bottled Water (Still/Sparkling, Small)

Bottled Water (Still/Sparkling, Large)

Orange / Blackcurrant Squash

Bar Snacks

Crisps

Nobby's Nuts

Chocolate

Scratchings

Trengilly Wartha Inn

Wine List

125ml
Glass 175ml
Glass 250ml
Glass Bottle

Sparkling

Lunetta Spumante Prosecco, *Italy* (*available in 20cl bottle)

Enticing aromas of apple and peach give way to a palate that is refreshing and harmonious, with crisp fruit flavours and a clean finish

*11 32

Nyetimber Classic Cuvee, *England (Sussex)*

A palate of honey, almond, pastry and baked apples gives it a hint of decadence. Intense yet delicate, elegant yet complex

69

Rose

The Big Top White Zinfandel (Rose), *USA*

Lightly crushed grapes to give a pretty pink colour with a nose bursting with strawberry ice cream. Juicy red berry fruits on the palate which is medium sweet and refreshing

4.50 5.50 8.50 24

Boutinot Lieux Perdus Rose, *France*

Light, dry, pretty pink; strawberries aromas lead to a palate packed full of creamy red fruit flavours balanced with a bright, blackcurrant finish

5.50 7.50 10.50 31

White

Il Caggio Pinot Grigio, *Italy*

This delicately refreshing dry white is pale lemon yellow colour. On the palate, flavours of fresh green apple and citrus are well balanced with stone fruit aromas

4.50 6 8.50 26

Emiliana Reserve Chardonnay, **Organic**, *Chile*

Aromas of lime and grapefruit and tropical fruits. A balanced palate with fresh tropical fruits and velvety texture

5.50 7.50 10.50 31.50

Duc de Mornay Picpoul de Pinet, *France*

Lightly perfumed with ripe melon and citrus fruit. Fresh and weighty on the palate with good fruit balance lifted by a crisp note on the finish, typical of the wines from this area

32

Salmon Club Sauvignon Blanc, *New Zealand*

This classic Marlborough New Zealand Sauvignon Blanc has flavours of fresh gooseberry and zesty citrus balanced with subtle herbaceous and mineral notes. Rich both in flavour and complexity

6.50 8.50 12.50 36.50

Darling Cellars **De-Alcoholised** Sauvignon Blanc, *South Africa*

A light yellow wine with a green tint in colour, flavours of ripe tropical fruit, yellow peaches and gooseberries are complimented by a fresh acidity and lingering finish. Alcohol free and vegan friendly

3.50 5.50 7 21

Red

Broken Record Shiraz, *Australia*

The Broken Record captures Southeast Australia's essential joy. Soft and juicy plummy fruit flavours are balanced by smooth, savoury tannins

4.50 6 10.50 25.50

Emiliana Adobe Reserva Merlot, **Organic**, *Chile*

Ruby red in colour with plummy aromas, red cherries and a touch of spice. The palate is juicy and supple with red fruits, well structured soft tannins and a hint of chocolate

5.50 7.50 10.50 31.50

Les Coteaux Schisteux Seguret Cotes du Rhone Villages, *France*

Seductive, with typical finesse and showing all the purity of Grenache from the Rhone. Obvious oak character giving great structure, good length and satisfying finish.

5.50 8.50 11 32.50

Chateaux la Croix de Grezard St Emilion, *France*

Merlot dominated right bank claret has soft and restrained fruit that still maintains good concentration and freshness accompanied with lovely developed oak spice

42

