



TO START

**Homemade Soup of the Day** DFR GFR VER

Rustic bread and butter.

**Rustic Pâté**

Homemade chutney, salt and pepper crostini's.

**Cornish Mackerel Escabeche**

Potato and chive salad, mustard dressing.

**Crispy Beef Salad**

Plum sauce, sesame seeds.

**White Onion Tart**

Wood smoked pepper dressing.

TO FOLLOW

**Lamb Hot Pot**

Buttered greens.

**Tregenna Fish Pie**

Cheddar cheese crust, buttered greens.

**Chicken & Chorizo Pappardelle**

Pesto, parmesan, rocket.

**Wild Mushroom Rigatoni** GFR VER

Gorgonzola cream.

**Tregenna Fish & Chips**

Minted crushed peas, tartar.

TO FINISH

**Vegan Brownie**

Vegan vanilla ice cream.

**Baked New York Cheesecake**


Fruit compote.

**Sticky Toffee Pudding**

Toffee sauce, clotted cream.

**Caramelised Rice Pudding**

Vanilla ice cream, fruit sauce.



# tregenna

## LUNCH SPECIALS

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SERVED 12 - 3PM

2 COURSES - £15.95

3 COURSES - £18.95

AUTUMN & WINTER 2021

**Allergy & Intolerance Information**

Some of our food and drink may contain allergens. Please ask a member of staff for more details and they will be happy to assist you.

DF - DAIRY FREE | GF - GLUTEN FREE  
DFR - DAIRY FREE ON REQUEST  
GFR - GLUTEN FREE ON REQUEST  
VER - VEGAN ON REQUEST

