

Serving Times

We are open 10.30am - 11pm every day

Food served from:

10.30am - 9pm Sunday to Thursday

10.30am - 9.30pm Friday and Saturday

Kids

Cornish pork sausages with creamy mashed potato	£6.00
Crispy battered fish of the day with chips, mushy peas and home made tartare sauce	£6.00
Whole tail breaded scampi with chips, salad and home made tartare sauce	£6.00
Fresh egg pasta with tomato sauce and garlic bread	£5.00
Callestick ice cream theatre tubs in strawberry, vanilla, chocolate or blackberry and clotted cream	£2.50

Fresh & Local

Wherever possible, we source our ingredients from Cornish farmers and fishermen. To make the most of the carefully selected produce, your food is cooked to order and may sometimes take a little longer to be served. We always do our best to serve you as quickly and efficiently as we can.

We're keen to support the local economy, here are some of the main suppliers - so you can support them too!

Dairy Products

A.E. Rodda and Son Ltd, Redruth

Meat/Deli

RJ Trevarthen, Roskrow
Forest Produce, Honiton

Fish

Matthew Stevens and Son, St Ives
Wings of St Mawes, St Mawes

Fruit & Vegetables

Westcountry Fruit & Veg, Budock

Artisan Bread

Claire's Cottage, Bissoe

Dry Goods

Peninsula Foods, Redruth

Hot Beverages

A pot of 'Suki' loose leaf premium tea English breakfast, peppermint, Earl Grey, green tea or red berry	£2.00
Espresso	£1.50
Large espresso	£2.00
Americano	£1.80
Cappuccino	£2.50
Caffé latte	£2.50
Hot chocolate	£2.75
White hot chocolate	£2.75
Luxury hot chocolate whipped cream, marshmallows and chocolate shavings	£3.25

Dietary Requirements

If you have any allergies or dietary requirements, please make them known at the time of ordering as some dishes may contain additional ingredients. All fish dishes may contain bones.

We use nuts in our kitchen so all dishes may contain nut traces.

Parts of the Pandora Inn date back to the 13th Century. Severely damaged by fire in 2011, the Pandora has been painstakingly restored to its former glory.

Early in its history, the building became known as the Passage House before changing its name to The Ship. Eventually, the inn was re-named in memory of the HMS Pandora, the naval ship sent to Tahiti to capture the mutineers of Captain Bligh's Bounty. The Pandora struck a remote part of the Great Barrier Reef in 1791 and sank with the loss of many. The captain, Captain Edwards, was court-martialled on his return to Cornwall where he is reputed to have bought this inn.

While The Pandora Inn's wonderful setting on Restrouquet Creek remains unchanged, everything else in this cosy traditional inn is 21st century comfort and quality.

Restrouquet Creek, Mylor Bridge, Falmouth Cornwall TR11 5ST
Email: info@pandorainn.com

www.pandorainn.com

For all the latest news and offers, sign up to our e-newsletter on our website or 'like' us on Facebook.

Menu



Easy Ordering...

For ease of service please order at the bar with your table number. If you decide to move tables, let us know so we can find you more easily. Thank you.

Starters

Home made soup of the day Served with artisan bread and Cornish butter	£5.50
St. Anthony's goat's cheese salad Served with rosemary croutons, a pear cider dressing - with or without crispy smoked bacon lardons	£7.00
Wild mushroom and chicken liver pâté Smooth livers combined with cognac, cream and butter, served with a watercress salad and toasted crostini	£6.00
Steamed Cornish mussels Locally grown mussels, steamed with garlic, white wine, cream and butter, served with artisan bread	£7.00
Falmouth Bay scallops and black pudding Seared local scallops, crispy black pudding, served on rocket leaves, finished with Parmesan aioli dressing	£9.00
Bread to share A selection of artisan bread accompanied with kalamata olives, home made humous and infused virgin oils	£7.00
Half pint of prawns Freshly caught prawns, filled to the brim and served with locally sourced salad leaves and lemon paprika mayonnaise, brown bread and butter	£7.50

Lighter Plates

Red pepper salad Stuffed with feta cheese, dressed leaves and lemon vinaigrette	£8.00
Chicken Caesar salad Chargrilled chicken strips, foccacia croutons, cos lettuce and Caesar dressing	£9.00
Asian noodle salad Soft angel hair noodles and tender duck pieces finished with toasted sesame seeds, chilli and spring onion	£11.00
'The Pandora' ploughman's A generous wedge of vintage Cheddar, apple, balsamic onions and dressed leaves, with artisan bread	£9.50



Main Courses

Cornish beef burger Chargrilled and served in a bun along with horseradish coleslaw, dressed salad leaves and chunky chips	£11.00
Speciality Cornish sausages Locally made pork sausages served on creamy spring onion mash, peppered tomato and caramelised red onion gravy	£10.00
Beer-battered fish of the day Locally caught white fish in crispy batter, served with chunky chips, mushy peas and home made tartare sauce	£11.00
Steamed Cornish mussels Locally grown mussels, steamed with garlic, white wine, cream and butter, served with artisan bread	£14.00
Mille-feuille of roasted vegetables Locally sourced vegetables layered with Cornish St. Endellion Brie, pesto and tomato coulis	£11.00
RJ Trevarthen's 8oz sirloin steak Cooked to your liking, served with chunky chips, sautéed hog's pudding, grilled tomato, mushroom and dressed leaves	£18.00
Black peppercorn and cream sauce	£2.00
Cornish Blue cheese and port sauce	£2.00
Whole tail scampi Breaded scampi served with chunky chips, dressed leaves, home made tartare sauce and lemon	£11.00
Spring vegetable and chick pea curry A lightly spiced and fragrant curry served with steamed basmati rice and crisp pappadum	£9.50
'The Pandora' fish pie A selection of locally sourced fish, bound in a shallot and Pernod cream sauce, mashed potato crust with cheese and garlic bread	£13.00

Sunday Carvery

Every Sunday from 12 noon
Choice of two meats - subject to availability
Booking advisable

Daily specials

Please check the blackboard for our daily specials featuring freshly caught and in-season ingredients.

Sandwiches & Jacket Potatoes

Please select one of the following:

1. Traditional baked ciabatta bread
2. Multiseed baguette
3. Crispy olive oil jacket potato

Then choose your filling from the selection below:

Cornish white crab meat - lemon and black pepper mayonnaise	£11.00
Chicken Caesar	£7.00
Vintage Cheddar and red onion marmalade	£6.00
Prawns and Marie Rose sauce	£8.00
Tuna mayonnaise and chives	£6.00

Sides

Seasonal vegetables	£3.00
New or mashed potatoes	£3.00
Onion rings	£3.00
Mixed leaf salad	£3.00
Garlic bread	£3.00
Chunky chips	£3.00
Cheesy chips	£4.00

Home Made Desserts

Lemon meringue pie	£6.00
Ginger and orange cheesecake with rhubarb compote	£6.00
Iced banana and rum parfait with toffee sauce	£5.00
Selection of ice cream from Callestick Farm	£5.00
Warm chocolate brownie with clotted cream	£5.00
'The Pandora' cheese board (to share) A selection of Cornish cheeses, frozen grapes, chutneys and raisin bread	£11.00

Cornish Cream Teas

Traditional Cornish cream tea served every afternoon