



FOOD MENU

HOW TO ORDER

Please have your table number ready and place your order for food and drinks at the bar. If you decide to move table, please let us know. We offer table service in our upstairs dining area.

WAITING TIMES

All food is prepared and cooked to order, which, at busy times, can lead to a waiting time. Please ask your server or at the bar for an approximate wait time to ensure that you are happy with this prior to ordering food.



HOW TO ORDER & WAITING TIMES

Please have your table number ready and place your order for food and drinks at the bar. If you decide to move table, please let us know. We offer table service in our upstairs dining area. All food is prepared and cooked to order, which, at busy times, can lead to a waiting time. Please ask your server or at the bar for an approximate wait time to ensure that you are happy with this prior to ordering food.

STARTERS

Please ask your server or at the bar for an approximate waiting time on food to ensure you are happy with this prior to placing your order.

Soup of the day (V) (GF*)	£6.75
Served with artisan bread and Cornish butter	
Steamed West Country mussels (GF*)	£8.50
With chorizo, a rich tomato sauce and focaccia bread	
Scotched quails egg	£8.00
With a carrot puree and red wine jus	
Vegetable ratatouille (V)	£8.00
In a filo pastry basket	
Salt and pepper squid (GF) (DF)	£8.50
With an avocado puree and red pepper salad	
Terrine of Ham Hock (GF*) (DF)	£8.00
Slow cooked hocks, pressed and wrapped in bacon, served with piccalilli and toasted artisan bread	

LIGHT BITES

Please ask your server or at the bar for an approximate waiting time on food to ensure you are happy with this prior to placing your order.

Pandora ploughman's (GF*)	£12.95
Smoked Cornish Cheddar, honey roasted ham, balsamic pickled onions, homemade chutney, apple, cherry tomatoes, cornichons and artisan bread	
Greek salad (V) (GF*)	£11.50
Marinated olives, feta cheese, cherry tomatoes, red onion, croutons	
Crayfish salad (GF*) (DF)	£13.00
Crisp cos lettuce, red pepper, balsamic onion, croutons, cucumber and a Marie Rose sauce	
Baked Cornish Camembert (V)	£12.00
With garlic & thyme oil, sunblushed tomato salad, red onion marmalade and toasted focaccia	
Vegan board (VE)	£13.00
A selection of olives, balsamic onions, sun blushed tomatoes, caramelised red onion hummus, roasted vegetables, fried aubergines, focaccia, salad and tahini dressing	

DAILY SPECIALS

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

MAIN COURSES

Please ask your server or at the bar for an approximate waiting time on food to ensure you are happy with this prior to placing your order.

Homemade Cornish beef burger (GF*) (DF*)	£13.50
Served in a toasted brioche bun with gherkin, coleslaw, bacon, dressed leaves and thick cut chips	
Add Cheddar cheese, halloumi or Cornish Blue	£1.00
The Pandora fish pie	£14.25
Locally sourced white fish and prawns in a shallot and pastis cream sauce, mashed potato and cheese crust, toasted garlic bread and salad	
Pork sausages and mash	£13.75
Pork and leek sausages with creamy mashed potato, red onion gravy and peppered tomato	
Steamed West Country mussels	£16.25
With chorizo, a rich tomato sauce and focaccia bread	
Sirloin steak (GF) (DF*)	£23.75
A 10oz, pan-fried sirloin steak served with thick cut chips, peppered tomato, pea shoots and garlic buttered mushrooms	
Add peppercorn sauce or Cornish Blue	£2.00
Wholetail breaded scampi	£13.50
Served with thick cut chips, dressed leaves and homemade tartar sauce	
Beer-battered fish and chips (DF) (GF*)	£14.50
A large 10-12oz fillet of cod, thick cut chips, mushy peas and homemade tartar sauce	
Halloumi burger (V) (GF*)	£13.50
Greek halloumi served in a toasted brioche bun with Portobello mushroom, sweet pepper relish and thick cut chips	
Cornfed chicken supreme (GF)	£15.00
With a mushroom duxelle, beetroot dauphinoise potato, Chantenay carrots and tarragon cream	
Caramelised pork tenderloin (GF)	£16.00
With hasselback potatoes, juniper braised red cabbage and apple jus	
Panfried calf's liver (GF)	£15.00
With sweet potato puree, creamed savoy cabbage, pancetta & shallot sauce	
Roasted butternut squash gnocchi (V)	£13.50
With Gorgonzola, asparagus, roasted pine nuts and garlic bread	
Black bean and chick pea burger (VE) (GF*) (DF)	£13.00
With baby gem lettuce, tomato & a spicy mayonnaise	
Vegan chilli con carne (VE)	£13.50
With Quorn mince, roasted red peppers, kidney beans, aromatic rice and tortilla crisps	

SIDE ORDERS

Seasonal vegetables (V) (GF)	£3.50
New or mashed potatoes (V) (GF)	£3.50
Onion rings (V)	£3.50
Mixed leaf salad (V) (GF)	£3.50
Garlic bread (V)	£3.50
Artisan bread (V)	£2.00
Thick cut chips (V) (GF*)	£3.50
Cheesy chips (V) (GF)	£4.50

OPENING & FOOD SERVICE TIMES

We are open 10.30am – 11pm every day

We serve food all day starting with morning coffee and cakes from 10.30am, our full menu from 12 noon until 9.30pm and our daily specials served at lunchtime and again in the evening.

SANDWICHES

SERVED FROM 12 NOON – 5PM DAILY

Please ask your server or at the bar for an approximate waiting time on food to ensure you are happy with this prior to placing your order.

..... Please select one of the following

Cornish thick cut wholemeal bloomer **GF***

Crisp ciabatta bun

Crispy olive oil jacket potato **GF***

..... Then choose your filling

Local Cornish white crab with a dill crème fraiche **GF*** £14.00

Tuna, red onion and chive mayonnaise **GF* DF*** £12.00

Atlantic prawns with sweet chilli mayonnaise and coriander **GF* DF*** £12.50

Home cooked honey roasted ham, cheddar & spiced apple chutney **GF*** £12.00

PANINIS

Please ask your server or at the bar for an approximate waiting time on food to ensure you are happy with this prior to placing your order.

Chicken breast, marinated mozzarella and pesto £9.95

Chorizo, red pepper and parmesan £9.95

Barbeque pulled jackfruit and roasted red onion **VE** £9.95

KIDS MENU

Please see separate menu for our options for Under 12's.

SUNDAY CARVERY
FROM 12 NOON

Choice of two meats
Available every Sunday

Booking is advisable – subject to availability

HOME MADE DESSERTS

Please ask your server or at the bar for an approximate waiting time on food to ensure you are happy with this prior to placing your order.

Chocolate mousse £7.00

With a Grand Marnier truffle and chocolate genoise sponge

Bakewell tart **V** £7.25

With berry coulis and a marzipan ice cream

Cinnamon doughnuts **V** £7.00

With a white chocolate ice cream and berry compote

Strawberry cheesecake £7.00

With a ginger biscuit base and candied grapefruit

Vegan brownie **VE GF** £7.00

With vegan caramel ice cream and berries

Cheese board **GF* V** £8.75

Cornish Yarg, Cornish Blue, Cornish Brie and Keltic Gold

Ice cream/sorbets with a brandy snap basket **GF* DF* V** £7.00

Flavours: vanilla, chocolate, strawberry, pistachio, salted caramel, lemon, raspberry and passionfruit



CORNISH CREAM TEAS

Traditional Cornish cream tea served from 3pm - 6pm every day.

HOT BEVERAGES

A pot of Cornish tea from the Tregothnan estate £2.20

Choose from; classic, Earl Grey, green, peppermint, chamomile, red berry, lemon verbena, nettle

Our coffee beans are supplied by Cornish Coffee

Flat white £2.80

Espresso £1.70

Large espresso £2.10

Americano £2.20

Cappuccino £2.80

Caffè latte £2.80

Mocha £3.00

Hot chocolate £2.90

Luxury hot chocolate £3.75

Whipped cream, marshmallows and chocolate shavings

LOCAL PRODUCERS AND SUPPLIERS

At The Pandora, we believe in keeping it local. We only buy from suppliers based in Cornwall or Devon, ensuring that we support employment locally. Wherever possible, we source our products from local producers based in Cornwall. Here are some of our main producers so you can support them too!



Mc Kelly Ltd

Elston Farm, Copplestone,
Devon EX17 5PB

www.mckelly.co.uk



Forest Produce Ltd

Colliton Barton, Broadhembury, Honiton,
Devon EX14 3LJ

www.forestproduce.com



Cornish Coffee

Puro House, Barncoose Industrial Estate,
Redruth Cornwall TR15 3RQ

www.cornishcoffeecompany.co.uk



Westcountry Fruit Sales Ltd

The Distribution Centre, Higher Argal,
Budock, Falmouth Cornwall TR11 5PE

www.thegreengrocery.co.uk



Lillie Brothers

Unit 3, Tregonigge Industrial Estate
Falmouth, Cornwall TR11 4SN

www.lilliebrothers.co.uk



Portreath bakery

Family owned and run business that has
been trading for 28 years.

www.portreathbakery.co.uk



W. Stevenson & Sons Ltd

Harbour Offices, Newlyn, Penzance,
Cornwall TR18 5HB

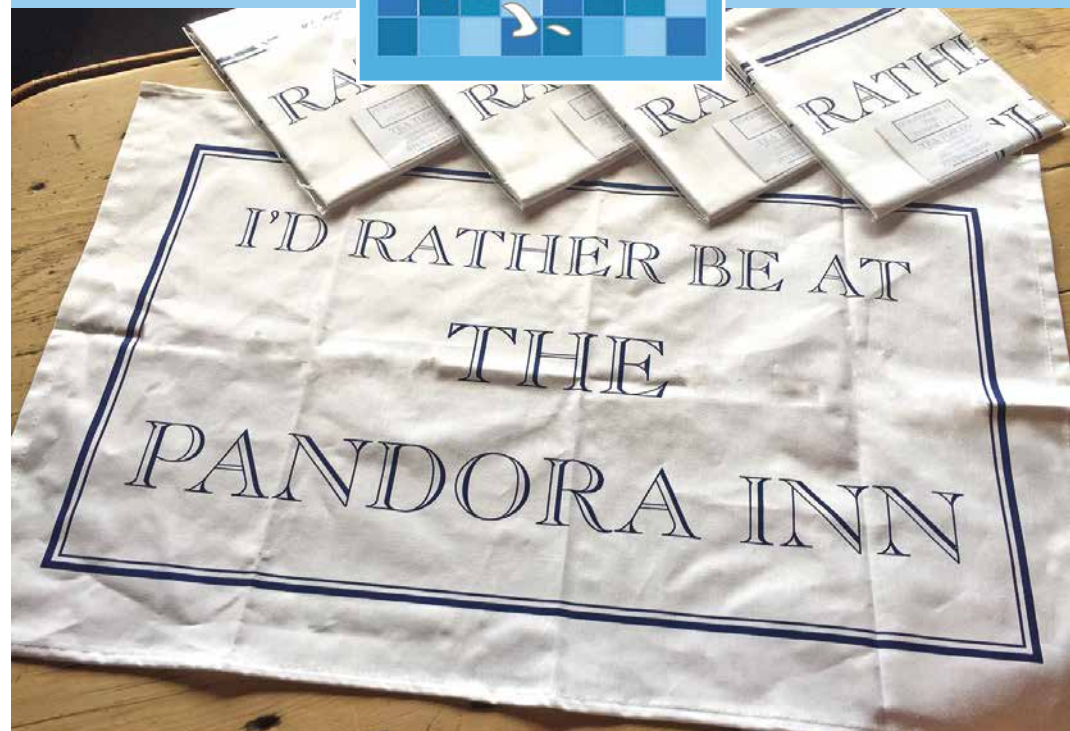
www.newlynfreshfish.co.uk



RD Johns

Milber Industrial Estate, Newton Abbot,
Devon, TQ12 4SG

www.rdjohns.co.uk



Don't be sad... when you're not at the Pandora, you can still be here in spirit by treating yourself to some of our lovely Pandora Inn items.

- Mugs £8.00 each or two for £15.00
- Tea towels £5.00 each or two for £9.00
- Postcards (Pack of four) £1.00
- Greetings cards
(Blank for your own message) £1.00
- Gift vouchers (Traditional Sunday roast, Cornish cream tea for two and monetary vouchers from £10.00)



www.pandorainn.com

THE HISTORY OF THE PANDORA INN



Parts of the Pandora Inn date back to the 13th Century. 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 Restronguet Creek remains unchanged, everything else in this cosy traditional inn is 21st century comfort and quality.

ALLERGEN INFORMATION

If you have any food or drink allergies or intolerances, please speak to a member of our team before placing your order.

Our kitchen uses ingredients that may contain the 14 notifiable allergens

Cereals containing gluten, crustaceans, eggs, fish, peanuts, soya beans, milk, nuts, celery, mustard, sesame, sulphites, lupin and molluscs.

Every effort is made to minimise the risk of cross-contamination of ingredients but this cannot be guaranteed. All fish dishes may contain bones.

Data sheets listing the ingredients of the products we serve are available at the bar. Please ask a member of our team if you would like to see this.

GF Denotes the dish is suitable for coeliacs

DF Denotes the dish is dairy free

GF* Denotes the dish is suitable for coeliacs, but with some changes

DF* Denotes the dish is available as dairy free, but with some changes

V Denotes the dish is suitable for vegetarians

VE Denotes the dish is suitable for vegans

V* Denotes the dish is suitable for vegetarians, but with some changes

VE* Denotes the dish is suitable for vegans, but with some changes

* To ensure supply we occasionally have to source our mussels from elsewhere in the UK. Please ask at the bar.

We have gluten free bread available.

Restronguet Creek, Mylor Bridge, Falmouth Cornwall TR11 5ST

Email: info@pandorainn.com | www.pandorainn.com

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