





BEFORE YOU ORDER

We are a popular venue and at busy times there will be a delay between ordering and food arriving at the table. Our team can give an indication of, but not an exact, wait time. Please consider this fully before placing an order.

NIBBLES WHILE YOU WAIT

Pepper pearls • Artichoke hearts • Salt & pepper cashew Roasted piquillo peppers • Olive antipasti mix • Marinated olives

£5 each or 3 for £12

STARTERS

Bread board to share

caramelised red onion hummus, marinated olives, balsamic oil £9.95 GF* VE

Pork belly

with a shallot purée, tender stem broccoli and walnut jus £9 GF

Potted shrimp

with a tarragon butter, toasted focaccia and dressed leaves £9 GF*

Vegan sweetcorn fritters

with homemade guacamole and pea shoots £8 VE GF

Soup of the day

with artisan bread and butter £7.50 GF*VG VE*

MAINS AND LITE BITES (LB)

Confit duck leg

with duck fat roasted new potatoes, honey roast fig, bok choi cabbage and plum jus £22 GF

Homemade beef burger

with a brioche bun, bacon, coleslaw, gherkins, baby gem lettuce, thick cut chips and dressed leaves (add cheese £1.50) £16 GF* DF*

Buttermilk Cajun chicken breast

with a brioche bun, roast garlic mayonnaise, baby gem lettuce, thick cut chips and dressed leaves £16

Pork & leek sausages

with creamy mashed potato, roasted tomato and red onion gravy £16

The Pandora fish pie

in a creamy Pernod sauce, peeled prawns, cheesy mashed potato, garlic bread and dressed leaves £18

Half pint shell on prawns (LB)

with lemon mayonnaise, artisan bread and dressed leaves $\$15~\text{GF}^*~\text{DF}$

Beer battered fish & chips

with thick cut chips, mushy peas and homemade tartare sauce £18 GF* DF

Smoked mackerel Caesar Salad (LB)

with cos lettuce, cucumber, pepper, croutons and Caesar dressing £15 GF*

Wholetail scampi

with thick cut chips, dressed leaves and homemade tartare sauce £16

Vegan sage and pumpkin ravioli

with a tomato sauce, vegan Parmesan and pea shoots £15 VE

Fried halloumi and beetroot salad (LB)

croutons, cherry tomato and olives £15 GF*

Vegan gnocchi

with sautéed mushrooms, spinach leaves and toasted pine nuts £15 VE







DESSERTS

Chocolate and pistachio torte

with orange syrup and vanilla ice cream £8 VG

Individual banoffee pie

with caramel sauce £8 VG

Lemon panna cotta

with a raspberry jelly, ginger biscuit and mango sorbet £8

Selection of ice creams and sorbets

with a cookie crumb and berries £7.50 VG* GF*

Cheeseboard

selection of Cornish cheeses, blue, Yarg and Brie, with rosemary crostinis, grapes, homemade chutney and apple £11

DAILY SPECIALS

Please see our specials board or separate specials sheet or ask a member of our team

Subject to availability (when they are gone!)

Served daily from 12 noon – 3.00pm and 6.00pm – 9.00pm last orders 8.45pm

SANDWICHES

These are not just sandwiches, these are Pandora Inn sandwiches! A meal in their own right and need to be seen and eaten to be believed!

Served between 12 noon and 5pm

choice of granary or white bread

Peeled prawns

sweet chilli mayonnaise and coriander £15 GF* DF*

Tuna

with red onion, chives and mayonnaise £13 GF* DF*

Falafel

pesto, cos lettuce and sweet chilli £12 VE

Smoked salmon

cream cheese and chives £15 GF*

Sliced chorizo sausage

roasted red pepper and Cajun mayonnaise £15 GF*

HOT DRINK & CAKE

00.6€

Available daily from 10am - 5.00pm

CORNISH CREAM TEAS

€7.95

Two homemade scones, Cornish clotted cream, strawberry jam and a choice of tea or Americano coffee

Available daily from 10.00am - 5.00pm

SUNDAY CARVERY

£15.00

Served every Sunday from 12 noon until we sell out!

Choice of two meats and a vegan alternative

Subject to availability



Please scan this code to order and pay for selected food and drinks.

Please don't move tables after placing an order or someone else will get your order!