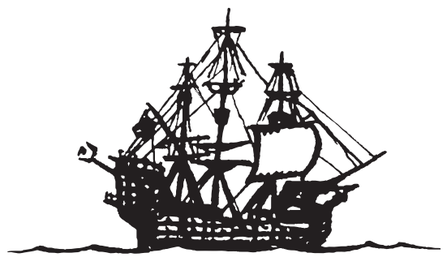

The Pandora Inn

To Start

Soup of the Day, artisan bread & butter [V,GF*]
£8.50

Confit Chicken, Apricot & Pancetta Terrine,
fig chutney & toasted focaccia [GF*]
£13.00

Falmouth Bay Scallops, grilled in their shells with chilli & lime butter [GF,DF*]
£15.00

St Austell Bay Mussels, choose from either:

Steamed in white wine for a classic Moules Marinier

Cooked in a Sri Lankan style chilli & coconut curry sauce

both served with homemade focaccia [GF*]
small **£15.00** large **£25.00**

Torched Goats Cheese, pickled fennel, rocket & hazelnut salad, finished with a balsamic dressing [V,GF]
£12.00

Sharing Boards

Baked Camembert, chilli-infused honey & toasted focaccia [GF*,V]
£18.00

Homemade Focaccia, virgin oil, aged balsamic, Gordal olives & sumac-whipped hummus [GF*,VE]
£12.00

Charcuterie Selection, Gordal olives, patatas bravas, garlic aioli, roasted red peppers & artichokes, sumac hummus & focaccia [GF*,DF]
£19.00

Children's Menu

All £12.00

Creamy Pappardelle Pasta, with garlic bread [V]

Seared 4oz Burger, with ketchup & chips [GF*,DF*]

Battered Fish, chips & mushy peas [DF]

Scampi, with chips [DF]

Mains

Korev-battered Catch of the Day, served with chips, mushy peas & tartar sauce [LG*]
£22.00

The Pandora Fish Pie, Newlyn market fish in a rich Pernod & lemon béchamel sauce, served with garlic focaccia & dressed baby leaves
£22.00

Seared 8oz Beef Burger, toasted brioche bap, shredded cos, smoked bacon, pickles, tomato, Monterey Jack cheese, homemade burger sauce & chips [GF*,DF*]
£19.50

Wholetail Breaded Scampi, served with chips, tartar sauce & dressed baby leaves
£19.00

Cumin-roasted Pumpkin Risotto, finished with vegan sage butter, roasted red onions & vegan parmesan [VE,GF]
£20.00

Seared Trevarthen's Steak, Tribute-braised onions, roasted mushroom, charred tomato, watercress & chips [LG*]
Choose from either:
10oz Rump **£30.00** 8oz Ribeye **£33.00**

8oz Cumberland Sausage Ring, wholegrain mustard mash potato, greens wilted in garlic butter, caramelized onion & Cornish cider gravy
£19.50

Kashmiri-spiced Speckled Lentil Dahl, topped with masala-roasted cauliflower and served with fragrant basmati rice & poppadom [VE,GF*]
£19.00

Dayboat Catch of the Day, salt-baked mids, wilted greens, crispy capers, burnt lemon & parsley butter [GF]
£ P.O.A

Sides

Korev-battered Onion Rings [DF] **£4.50**

Wilted Seasonal Greens, with garlic butter [GF,DF*] **£4.50**

Peppercorn Sauce **£3.00**

Chips [DF,LG] **£4.50**

Cheesy Chips [LG] **£5.50**

Garlic Bread [DF,GF*] **£4.50**

Cheesy Garlic Bread [GF*] **£5.50**

Lunchtime

(Served 12-5)

Croque Monsieur, honey-roasted ham, topped with cheddar bechamel & toasted until golden
£15.00

Pandora Buttermilk-fried Chicken Thighs,
black truffle aioli, rocket & parmesan
£16.00

Turmeric-battered Fish Finger, Coronation slaw, rocket, tartar sauce [DF]
£16.00

Roasted Red Peppers, Tomato & Mozzarella,
roasted artichoke cream cheese, rocket & walnut pesto
[V,GF*,VE*]
£16.00

(All served in an Italian-style ciabatta)

Desserts

Affogato, double shot espresso, vanilla ice cream & Amaretti biscuit [GF,V,VE*]
£7.50

Toffee-apple & Pear Crumble, served with salted caramel ice cream [V]
£8.50

Sticky Date & Guinness Pudding, brûlée banana, caramel sauce & vanilla bean ice cream [V]
£8.50

Dark Chocolate Cremeux, sour cherry compote, feuilletine crumb, clotted cream [V,GF*]
£9.00

Baked Vanilla Cheesecake, spiculose, lemon curd [V]
£8.50

Cornish Cheese Board, crackers, house chutney & frozen grapes [GF*,V*]
£12.00

Cornish Cream Tea [V] (served 12pm-5pm)
£9.00

Selection of locally made Ice creams and Sorbets
[V,VE*,DF*]
£2.50 per scoop

[LG] Dish cooked in our LOW gluten fryer: cannot guarantee no traces of gluten, [GF] Dish is gluten free, [GF*] Dish can be made gluten free, [DF] Dish is dairy free, [DF*] Dish can be made dairy free,
[V] Dish is vegetarian , [VE] Dish is vegan , [VE*] Dish can be made vegan. Please inform a member of staff of any allergies or intolerances.