

# hayloft

RESTAURANT

We have a 'source local first' policy with every dish we make. If we can get it locally, we will. Lower food miles for everyone, fresher food for you. Where possible we cut out the middle man to support local communities and farmers, keeping the money in the South West. If you're gluten or lactose intolerant, or have any allergies, please let us know. We can alter some dishes to suit. And if you'd like to know more about any of the ingredients in a dish, please do ask. The most critical ingredient our food needs is time, so please let us know if you're in a rush.

## Summer Dinner Menu

### Nibbles

Freshly Baked Bread & Dips	£4
Fresh Olives, Orange & Oregano	£4
Toasted Spiced Nuts	£4

### Starters

Fresh Seasonal Soup of the Day & Bread	£5 (V)
Asparagus, Baked Yarg, Warm Summer Greens & Filo	£8 (V)
Seasoned St Ives Squid, Truffled Garlic & Saffron Dip	£8/£15
Gavin's Potted Ham, Piccalilli	£7
Looe Crab Salad, Crab Fritter and Pickled Cucumber	£9
Charred Vulscombe Goat's Cheese, Local Beetroot & Charred Peach	£7 (V)

### Mains

Butter Roast Chicken, Broad Beans, Tomato, Gnocchi, Homemade Pesto	£15
Gavin's Cornish Pork Two Ways, Charred Aubergine, Greens, Chorizo Arancini, Pancetta	£18
Cornish Waters Sea Trout, Chard, Onion & Nigella Bhaji & Sweet Potato Puree	£17
Daily Cornish 'Simple Sole' Grilled, House or Lemon Butter	£16
Confit of Roger's Cornish Duck, Peas, Charred Baby Gem, Honey & Gooseberry	£18
Cornish Blue Cheese Fritter, Charred Aubergine, Tomato, Greens, Toasted Wheat & Pickled Walnuts	£14 (V)
Tribute-Battered Cornish Haddock, Hand-Cut Rustic Chips, Pea Mash & Tartare Sauce	£13

### Sides – All £3

Rustic Chips, with Skins on for Flavour	(V) (Ve)
Buttered New Season Potatoes	(V)
Buttered Summer Greens	(V)
House Dressed Leaf Salad	(V) (Ve)

### 'Little Person' Plates – All £7

Roast Chicken, Vegetables & New Season Potatoes	
Homemade Fish Fingers and Chips	
Linguine, Tomato Sauce, Butter or Homemade Pesto (V)	
Simple Margherita	(V)

### From The Grill

#### Cornish Prime Breed Beef, Dry Aged for 28 days:

230 gm (8oz) Sirloin Steak	£20
230 gm (8oz) Rib Eye	£19

#### Something different?

230 gm (8oz) Gavin's Pork Chop	£17
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*All Served with Rustic Chips, Pea Mash,  
Baked Mushroom, Onion Rings & Tomatoes*

### Pizza & Pasta

**All pizzas are 12", made with freshly prepared  
home-baked traditional Italian dough.**

Godfather – Chorizo, Salami, Parma Ham, Olive, Garlic, Chili & Mozzarella	£11
Margherita – Our Homemade Fresh Tomato Sauce, Mozzarella & Homemade Pesto	£9 (V)
Sophia Loren – Grilled Chicken, Spinach, Red Onion, Garlic & Mozzarella	£11
Napoli – Roasted Vegetables, Tomato, Spinach, Rocket & Mozzarella	£11 (V)
Cornish Vongole – Clams, Linguine, Chili, Parsley & Garlic Extra Virgin Rapeseed Oil	£15
Gnocchi Prima Verde – Herb Gnocchi, Summer Greens, Homemade Pesto & Poached Egg	£12 (V) No Egg Option £11 (Ve)

### Pudding

Chocolate Cheesecake, Salted Caramel, Local Clotted Cream Ice Cream	£7
Jasmine Panna Cotta, Cornish Rhubarb, Honeycomb	£7
Local Cherry Bakewell Tart & Local Clotted Cream Ice Cream	£7
Cornish Strawberry Mille Feuille	£7
Selection of Locally Made Ice Creams – Ask for Today's Selection	£6

**'Selection of Cornish Cheeses'** – Gouda, Blue, £8  
Redruth 'Truffler' & Helford Camembert, Grapes,  
Gooseberry & Coriander Chutney & Crackers

Call to book: 01503 240 241 • [www.hayloftrestaurant.co.uk](http://www.hayloftrestaurant.co.uk)  
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