



## Nibbles

Fresh Olives, Orange & Oregano- **£4**

Toasted Spiced Nuts- **£4**

## Light Bites

Fresh Seasonal Soup of the Day & Bread **(V)- £5**

Seasoned St Ives Squid, Truffled Garlic & Saffron Dip- **£8/£14**

Gavin's Potted Ham, Salad, Toast & Piccalilli- **£8**

Hayloft Caesar Salad: Crisp Gem, Croutons, Pancetta, Parmesan, Anchovy & Poached Egg- **£5/£9♣**  
**(Add Seared Chicken for £3)**

## Main Event – 2 for £14 on dishes marked ♣

**The Hayloft Seared Burger**, Brioche Bun, Tomato, Pancetta, Gem Lettuce & Taleggio Cheese with Rustic Chips- **£10 (Add bacon for £2) ♣**

**Open Cornish Crab Sandwich** on Wholemeal Bread with White Crab Meat, Brown Crab Mayo, Leaf & Tomato- **£9**

**Open Smoked Salmon Sandwich** on Wholemeal Bread with Local Smoked Salmon, Rocket, Lemon & Pepper Mayo- **£8 ♣**

**Ploughman's with Wholemeal Bread**, Potted Ham, Cornish Yarg, Pickles, Piccalilli & Salad- **£8 (Fancy it Vegetarian- £7) ♣**

**The 'Hayloft Club' Triple Decker Sandwich** with Chicken, Bacon, Gem Lettuce, Pepper Mayo, Tomato & Egg - **£8 – (Fancy it Vegetarian with Avocado £7)**

**Cornish Seared Sirloin Steak on Ciabatta**, Onion Marmalade, Roasted Tomato, Rocket & Mustard Mayo Dip- **£9**

**Tribute-Battered Cornish Haddock**, Hand-Cut Rustic Chips, Pea Mash & Tartare Sauce- **£11 ♣**

**Cornish Grilled 'Simple Sole'** Local Sole with Lemon or House Butter, & Tossed Salad- **£13**

## Something extra

Rustic Chips, with the Skins on for Flavour **(V) (Ve)- £3**

Onion Rings- **£3**

Dressed Leaf Salad- **£3**



## 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

All Served with Rustic Chips, Pea Mash, Baked Mushroom, Onion Rings & Tomatoes

## 'Little Person' Plates – All £6

Roast Chicken, Vegetables & New Season Potatoes

Homemade Fish Fingers & Chips

Linguine with Tomato (Ve), Butter or Pesto (V)

Simple Margherita (V)

## Pizza & Pasta

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

**Godfather** – Chorizo, Salami, Parma Ham, Olive, Garlic, Chili & Mozzarella- **£10♣**

**Margherita** – Our Homemade Fresh Tomato Sauce, Mozzarella & Pesto (V)- **£8♣**

**Sophia Loren** – Grilled Chicken, Spinach, Red Onion, Garlic & Mozzarella- **£10**

**Napoli** – Roasted Vegetables, Tomato, Spinach, Rocket & Mozzarella (V)- **£10**

**Cornish Vongole** – Clams, Linguine, Chili, Parsley, Garlic & Extra Virgin Rapeseed Oil **£12**

## Something Sweet

**Waffles with Maple Syrup & Ice Cream- £5**

**Chocolate Brownie, Chocolate Sauce & Clotted Cream/Ice Cream- £5**

**Cream Tea: Scone, Strawberries, Jam & Clotted Cream- £6**

**Selection of Locally Made Ice Creams – Ask for Today's Selection- £5**

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.