

LUNCH MENU

STARTERS

Pressed Ham Hock Terrine, Celeriac Remalade, Caramelised Apple
Hot Smoked Salmon, Horseradish, Beetroot, Dill Oil
Moules Marinière
Button Mushroom Veloute, Spring Onion, Hazelnut

MAINS

Braised Blade Of Beef, Pearl Barley, Confit Celeriac, Burnt Onion
Roast Cornish Cod, Jerusalem Artichoke, Chorizo, Puy Lentils
Butternut Squash Risotto, Sage, Broccoli, Baby Onion
Classic Old Quay Fish & Chips, Tartare Sauce, Mushy Peas

DESSERTS

Sticky Toffee Pudding, Butterscotch, Pistachio Ice Cream
White Chocolate Tart, Honey Oats, Grioteene Cherries
Selection of Local Cheeses, Millers Crackers,
Chutney, Grape, Apple, Walnut,

SUPPLEMENT - CHOOSE FROM THE FOLLOWING:

3 CHEESES £4

6 CHEESES £7

SUPPLEMENT FOR CHEESES

3 CHEESE BOARD £4 // 6 CHEESE BOARD £7

2 courses £25 | 3 courses £32

SANDWICHES

SERVED ON RYE SOUR DOUGH BREAD WITH RUSTIC CHIPS

Smoked Peninsula Cheddar & Korev Chutney £9
Kittow's Ham & Grain Mustard £9
Cold Smoked Salmon & Cucumber £9

While you wait...

Nuts	£3.00
Quay Sour Dough	£4.00
Olives	£4.00

OLD QUAY HOUSE

hotel and restaurant

Our aim is to offer the best selection of seasonal meat, fish and vegetarian dishes. We can easily cater for coeliacs, vegans and any allergies you may have. 10% discretionary service charge is added to your bill automatically. If you wish not to pay this please just inform your server.

