St Tudy Inn



Evening Menu

Light Bites

Mixed Marinated Olives 6

Stout Glazed Bread, Sea Salt butter 6

Blistered Padron Peppers, Crispy Onions 6

Starters

Westcountry Mussels, Cider, Bacon, Fennel, Sourdough 14

Heritage Beetroot, Goats Cheese, Salsa Verde, Orange Segments 14

Slow Cooked Soy Glazed Pork Belly, Sesame Seeds, Celeriac Remoulade, Pickled Shallots 14

Breaded Calamari, Sweet Chilli Mayo, Charred Lime, Coriander 12

Korean Fried Chicken, Siracha, Garlic Mayo 13

Mains

Chicken Supreme, Roasted Red Pepper Puree, Ham Hock Rosti, Buttered Spinach, Sicilian Cream Sauce 24

Market Fish, Tarragon and Brown Shrimp Butter Sauce, New Potatoes *(Please ask for Price)*

Sirloin Steak, Vine Tomatoes, Teriyaki Marinated Oyster Mushroom, Hand Cut Chips, Peppercorn Sauce 36

Moroccan Spiced Butternut Squash and Mixed Beans Cassoulet, Dill Oil, Herbs 17

Cider Battered Haddock, Crushed Minted Peas, Tartar Sauce, Hand Cut Chips, Lemon 14/21

St Tudy Cheeseburger, Bacon, Gem lettuce, Tomato, Gerkin, Burger Sauce, Siracha, Fries 19

Sides

Fries or Hand Cut Chips 6.5

New Potatoes 6.5

Fine Beans, Salsa Verde 7

Seasonal Salad 6

