

An Boesti

Dinner Menu

to start

Soup of the Day, bread roll (**gf/v**) ~ £6.50

Smoked Chicken & Avocado Salad, candied walnuts, blue cheese dressing ~ £9

Charred Bread Selection, roasted garlic, olive oil & balsamic ~ £6

Moules Mariniere, chunky bread ~ £8

Oak Smoked Salmon, crispy capers, lemon, horseradish crème fraîche, lemon balm ~ £11

Classic Prawn Cocktail, marie rose sauce, brown bread & butter ~ £8.50

Chicken Liver & Wild Mushroom Pate, Cornish chutney, toasted sour bread ~ £9

Pan Fried Scallops, cauliflower puree, black pudding, crisp pancetta ~ £13.50

Heritage Tomato & Mozzarella, rocket balsamic dressing (**gf/v**) ~ £7.50

Garlic Mushroom Bruschetta, rocket leaves (**v**) ~ £7.50

main course

Spiced Coconut, Vegetable & Lentil Curry, pilau rice, poppadoms, naan & mango chutneys (**vg**) ~ £16

Classic Caesar Salad, anchovies, croutons, parmesan, Caesar dressing (**v**) ~ £12.50

(add chicken ~ £4)

Roasted Salmon Niçoise, fine beans, tomato, olives, potato, red onion (**v/gf**) ~ £18

Moules Mariniere, fries, chunky bread ~ £17.50

Pan Fried Hake, tender stem broccoli, crushed new potatoes, shellfish cream sauce (**gf**) ~ £17

Steak & Ale Pie, chunky chips, gravy & seasonal vegetables ~ £14.50

Cajun Butterflied Chicken Breast, corn, French fries, coleslaw ~ £17

from the grill

8oz Sirloin ~ £28 / 8oz Rib Eye ~ £28

chunky chips, flat mushroom, tomato & watercress

(add blue cheese, peppercorn, bearnaise sauce ~ £3)

St. Mellion 6oz Burger ~ £17

smoked applewood cheese, bacon, tomato, baby gem, relish, dill pickle, French fries, coleslaw

sides £4

Chunky chips (**v**)

French fries (**v**)

Side salad (**v**)

Seasonal vegetables (**v**)

Fried onion rings (**v**)

Mashed potato (**v**)

Sweet Potato Fries (**v**)

Tender-stem broccoli & garlic (**v**)

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desserts

Eton Mess, vanilla cream, summer berries, meringue (**gf**) ~ £7

Sticky Toffee Pudding, butterscotch sauce, clotted cream, honeycomb ~ £7

Warm Chocolate Brownie, vanilla bean ice cream, chocolate sauce (**gf**) ~ £7

Profiteroles, crème pâtissière, chocolate sauce ~ £7

Vanilla & Ginger Cheesecake, strawberries, coulis ~ £7

Selection of Local Ice Creams & Sorbets (**vg/gf**) ~ £6

Trio of Cornish Cheese, brie, yarg & blue, grapes, chutney, biscuits ~ £9.50

ST. MELLION
ESTATE