



## NIBBLES

**BAKER TOM'S  
ROSEMARY & SEA SALT  
FOCACCIA 4.0**

Olive oil, balsamic vinegar. *vg, gf*

**OLIVES 3.5** *vg, gf*

**CHORIZO BITES 5.0** *gf*

**PADRÓN PEPPERS 4.0**

Cornish sea salt. *vg, gf*

**BEER-PICKLED  
COCKLES 4.0** *gf*

## STARTERS

**SEASONAL SOUP 6.5**

Bloomer wedge and Cornish butter.  
*v, vg option, gf option*

**LOCALLY SOURCED  
STEAMED MUSSELS 8.0**

Rattler cider, leek & cream sauce  
and bloomer wedge. *gf option*

**SHEPHERD'S PIE  
CROQUETTE 7.0**

Brown sauce mayonnaise. *gf option*

**HAND-PICKED  
CRAB REMICK 9.0**

Warm white and brown crab,  
tarragon & mayo, toasted rosemary  
& sea salt focaccia. *gf option*

**PINEAPPLE-CUT  
CALAMARI 7.5**

Sweet chilli & coriander mayo  
and lemon.

**WHIPPED GOAT'S CHEESE  
& BEETROOT 7.0**

Goat's cheese bonbon,  
marinated winter beets, pistachio  
crumb and crostini. *v, gf option*

**CHESTNUT MUSHROOM  
& WALNUT PÂTÉ 6.5**

Caramelised red onion chutney,  
herb & walnut crumb and toasted  
rosemary & sea salt focaccia.  
*vg, gf option*

## pub CLASSICS

**6OZ HAND-PRESSED  
BURGER 14.0**

In a glazed bun with our own  
burger sauce, smoked streaky bacon,  
Monterey Jack cheese, pickled red  
onion, gem lettuce, chorizo & sweet  
chilli jam and fries. *gf option*

**WEST COUNTRY  
10OZ RUMP STEAK 18.0**

Garlic & chive butter, Cornish  
sea salt & thyme slow-roasted  
plum tomato, portobello  
mushroom and chips. *gf*  
**Add Shell-On Black Tiger Prawns  
in Garlic & Chive Butter +4.0** *gf*  
**Add Peppercorn Sauce +3.0** *gf*

**STEAK & GEM ALE PIE 13.5**

Mashed potato, tenderstem broccoli,  
and caramelised red onion gravy.

**SCAMPI & CHIPS 12.5**

Peas, tartare sauce and lemon.

**COD & CHIPS 13.75**

Atlantic cod in a St Austell Ale  
& seaweed batter with garden  
or mushy peas, tartare sauce  
and lemon. *vg option, gf*

**Add Chip Shop  
Curry Sauce +2.0** *v*

*For our vegan diners...*

Instead of cod, we coat banana  
blossom in a St Austell Ale  
& seaweed batter with garden or  
mushy peas, vegan tartare sauce  
and lemon. *vg, gf* **12.75**

*20p from every portion of  
Cod & Chips sold is donated to  
the St Austell Brewery Charitable  
Trust, supporting charities,  
good causes and individuals in  
need across the South West.*

## SHARERS

**SEAFOOD SHARER 32.0**

Crab remick, mussels in Rattler cider,  
leek & cream sauce, smoked mackerel,  
pineapple-cut calamari, shell-on tiger  
prawns, cod goujons, rosemary & sea  
salt focaccia, bloomer wedge, fries,  
apple & celeriac remoulade, coriander  
& sweet chilli mayo dip, and lemon.

**For £50, enhance this tasty  
seafood experience with our fruity  
Marlborough region Sauvignon Blanc**

**BAKED CAMEMBERT 15.0**

Studded with garlic & rosemary, with  
spiced tomato chutney, mushroom &  
walnut pâté, caramelised red onion  
chutney, rosemary & sea salt focaccia  
and malthouse bloomer. *v, gf option*

**For £33, complete this delicious  
sharer with a warming bottle of  
La Borie Cabernet Sauvignon**

## MAINS

**MARKET FISH 16.5**

Please ask for today's catch.

**LOCALLY SOURCED  
STEAMED MUSSELS 16.0**

Rattler cider, leek & cream sauce,  
bloomer wedge and fries. *gf option*

**SOUTH INDIAN  
VEGETABLE CURRY 12.0**

Tear drop naan bread, mini  
poppadoms, raita, toasted flaked  
almonds and basmati rice. *vg*  
**Add Chicken or Prawns +3.0**

**MEDITERRANEAN  
CHICKEN 13.0**

Basil pesto, sun-dried tomatoes,  
buffalo mozzarella, potato cake  
and dressed salad. *gf*

**CAULIFLOWER, CHARD  
& LEEK RAVIOLI 11.0**

Basil pesto and toasted  
pine nut crumb. *vg*

**FEATHER BLADE  
OF BEEF 15.0**

Horseradish mashed potato,  
carrots, tenderstem broccoli,  
parsnip crisps and caramelised  
onion gravy. *gf*



**FOR THE CHILDREN**

We have a children's menu available  
for the little ones. *Please ask your server.*

## SIDES

**FRIES OR CHIPS 3.5** *vg, gf*

**CHEESY CHIPS 4.5** *v, gf*

**GARLIC CIABATTA 3.5** *v*

**GARLIC CIABATTA  
& CHEESE 4.5** *v*

**MASHED POTATO  
3.0** *vg, gf*

**TENDERSTEM  
BROCCOLI & TOASTED  
ALMONDS 3.0** *vg, gf*

**ROASTED  
WINTER VEG 4.0** *vg, gf*

**GEM LETTUCE  
WEDGE 3.0** *v, gf option*  
Blue cheese sauce and  
crispy onion.

**APPLE & CELERIAC  
REMOULADE  
3.5** *v, gf*

## DESSERTS

**WARM TRIPLE  
CHOCOLATE BROWNIE 6.0**

Berries, clotted cream, meringue. *v, gf*

**STICKY TOFFEE PUDDING 6.5**

Salted caramel ice cream. *v*

**ROSEMARY & BUTTERMILK  
PANNA COTTA 6.5**

Cornish faring and winter berries.  
*gf option*

**LEMON CURD  
BRÛLÉE TART 6.5**

Winter berries, clotted cream  
and meringue. *v, gf*

**COCONUT RICE PUDDING 6.0**

Cointreau marmalade and  
sweet dukkah. *vg, gf*

**CORNISH ICE CREAM &  
SORBET 2.0 PER SCOOP**

Vanilla, chocolate, strawberry, salted  
caramel, vegan raspberry ripple or  
passion fruit sorbet. *v, vg option, gf*



**WEST COUNTRY  
CHEESEBOARD 9.5**

Selection of three West Country  
cheeses served with crackers,  
spiced tomato chutney, grapes  
and celery. Please ask  
your server for details.

## DESSERT WINE

A perfect pairing for something sweet. *Please ask for details.*

## GUESTS WITH ALLERGIES

Our allergen information is available  
on request. Please let your server know  
about any allergy or intolerance you  
may have. We take steps to minimise  
the risk of cross-contamination when  
preparing your food, however we do  
not have specific allergen-free zones  
in our kitchens. Therefore it is not  
possible for us to guarantee separation  
of all allergens. *v - vegetarian,  
vg - vegan, gf - gluten free ingredients*

## SUPPORTING LOCAL SUPPLIERS

We take pride in the provenance of  
our ingredients, sourcing local South  
West produce from: *Etherington Meat  
Co. · Matthew Stevens · Baker Tom's  
Bread · Tilley's Gluten Free Bakery &  
Chocolate House · Treleavens Luxury  
Cornish Ice Cream · Cornish Coffee*

## hot DRINKS

**ESPRESSO  
2.05**

**DOUBLE  
ESPRESSO  
2.55**

**MACCHIATO  
2.20**

**AMERICANO  
2.05**

**CAPPUCCINO  
2.60**

**LATTE  
2.60**

**FLAT WHITE  
2.85**

**MOCHA  
2.75**

**ICE COFFEE  
2.05**

**HOT CHOCOLATE  
2.95**

**DELUXE  
HOT CHOCOLATE  
3.35**

**HERBAL/FRUIT  
INFUSION  
2.65**

**POT OF TEA  
2.05**



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