

THE SHED

Main menu 12:00-21:00* (until 21:30 Friday & Saturday)

Breakfast (*served 09:30-12:00)

- Shed full breakfast.** Smoked streaky bacon, Cornish farmhouse sausages, hash browns, baked beans, tomato, mushroom, fried egg, sourdough toast (GFO) 14.50
- Vegan breakfast.** Avocado with coriander, lime, chilli & garlic. Hash browns, baked beans, tomato, mushrooms, sourdough toast (VE) (GFO) 13.50
- Eggs on sourdough.** Fried, scrambled, poached or boiled eggs (V) (GFO) 9.50
- Avocado & poached eggs.** Coriander, lime, chilli, garlic, smoked paprika salt, sourdough toast (V) (GFO) 13.00
• Add bacon 2.00 | Add chorizo 2.50 •
- Eggs benedict.** Poached eggs, smoked streaky bacon, hollandaise, sourdough toast (GFO) 13.00
- Breakfast bap.** Smoked streaky bacon, fried egg, Cornish farmhouse sausages, hash browns, brioche bun (GFO) 10.50
- Sweet waffles.** Smoked streaky bacon, fried egg, maple syrup 11.00
- Sourdough toast.** Butter, jam or marmalade (V) (GFO) 4.75
- Kids' breakfast.** Sausage, baked beans, fried egg, toast (GFO) 8.50

Open sandwiches (*served 12:00-17:00) (all served on sourdough with homemade tortillas & Shed napa slaw)

- Pastrami open sandwich.** Grilled cheese, lettuce, pickles, mustard mayo, crispy onions (GFO) 14.50
- C.A.B open sandwich.** A mix of chicken breast, smoked bacon, mayo, lettuce, tomato & tarragon (GFO) 14.00
- Cod goujon open sandwich.** Tartare sauce, lettuce, dill 13.50
- Avocado open sandwich.** Coriander, lime, chilli & garlic. Lettuce, tomato, pickled red cabbage, hummus (V) (VEO) (GFO) 13.50
- Add Small Fries 2.50 •

Kids' menu

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| Cornish mussels & fries (GFO) 10.00 | Cod goujons, chips & peas 8.00 | Cornish farmhouse sausages, fries & beans (GF) 8.00 | Cheeseburger & fries (GFO) 8.00 | Veggie burger & fries (V) (VEO) (GFO) 8.00 |
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Sides & sauces

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| Loaded fries (GFO) 8.50
Cheddar cheese, chorizo, jalepeños, crispy onions, herbs | Fries (VE) (GF) 4.50
• Add cheese 0.50 •
Chunky chips (VE) (GF) 4.75
• Add cheese 0.50 •
Caesar side salad (GFO) 7.00 | Sweet potato fries (VE) (GF) 5.75
• Add cheese 0.50 •
Garlic bread (GFO) 4.50
• Add cheese 0.50 •
Shed napa slaw (VE) (GF) 4.75 | House salad (VE) (GF) 6.50
Curry sauce (VE) (GF) 3.50
Peppercorn sauce 3.50
Blue cheese sauce 3.50 |
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Desserts

- Hot sweet waffle.** Vanilla ice cream, maple syrup, chocolate sauce, cinnamon sugar (V) 8.00
- Shed sundae.** Vanilla & chocolate ice cream, chocolate brownie pieces, chocolate sauce, cream, hazelnuts (V) 8.00
• Kids' sundae (a smaller portion of the above) 5.00 •
- Warm chocolate brownie.** Vanilla ice cream, toffee sauce, chocolate crumb, honeycomb (V) (VEO) (GF) 8.00
• Kids' brownie (a smaller portion of the above) 5.00 •
- Lemon tart.** Raspberry sorbet, raspberry coulis, freeze dried raspberries (VE) (GF) 8.00
- Affogato.** Espresso, vanilla ice cream, caramel biscuit crumb (V) (VEO) (GFO) 6.50
• Add a shot of . . . Amaretto, Baileys or Frangelico (3.50) •
- Roskilly's Cornish ice cream selection** - Ask for available flavours (V) (VEO) (GF) 6.00
- Roskilly's Cornish sorbet selection** - Ask for available flavours (VE) (GF) 6.00

Why not round off your meal with an espresso martini or a liqueur coffee?

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Small plates (perfect as a starter or for sharing)

Nocellara olives (VE) (GF) 5.75 Garlic, lemon, herbs	Focaccia bread (VE) (GFO) 5.75 Olive oil, balsamic reduction	Hummus & tortillas (V) 5.75 Smoked paprika salt	Padrón peppers (VE) (GF) 7.00 Sea salt, olive oil
Patatas bravas (VE) (GF) 7.50 Fried potatoes, smoked paprika salt, spicy salsa, aioli	Baked brie (V) (GFO) 7.50 Pangritata, gremolata, sourdough	Chicken wings 8.00 Choose - Smoked maple BBQ Fiery Sriracha	Cornish farmhouse sausages, (GFO) 7.50 Bacon jam, crispy onions
Thai beef salad (GF) 9.50 Mixed salad, peanuts, sesame seeds, beansprouts, coriander, mint, chilli, Thai dressing	Crevettes (shell-on king prawns) (GFO) 11.00 Garlic, butter, white wine, spring onions, herbs, sourdough	Cornish mussels (GFO) 13.00 Sourdough. Choose - Marinière with cream Malaysian curry	Whitebait 9.00 Smoked paprika salt, dill, sriracha aioli

Mixed sharing platter (for 2 to share) 49.50

Crevettes, whitebait, BBQ chicken wings, farmhouse sausages, patatas bravas, Padrón peppers, Shed napa slaw, focaccia bread, garlic & lemon Nocellara olives, tortillas, hummus, fries

Seafood sharing platter (for 2 to share) 62.00

Dressed crab, mussels marinière, crevettes, whitebait, Padrón peppers, sourdough, fries, garlic mayonnaise, sriracha mayonnaise, garlic butter

Big plates

Shed laksa. Malaysian spiced coconut broth, Asian vegetables, rice noodles, beansprouts, chilli, coriander, peanuts (VE) (GF) 17.50 • <i>Add crispy chicken</i> 5.00 <i>Add crevettes</i> 6.00 •	
Spiced chickpea salad. Rice noodles, pickled red cabbage, green beans, hummus, spring onion, soy dressing, focaccia (VE) (GFO) 15.50	
Classic Caesar salad. Cos lettuce, anchovies, croutons, Grana Padano cheese, Caesar dressing (GFO) 16.00 • <i>Add bacon</i> 2.00 <i>Add chorizo</i> 2.50 <i>Add crispy chicken</i> 5.00 •	
Shed nachos. Homemade tortillas, cheese, salsa, lime sour cream, guacamole, jalapeños, spring onions, gremolata, coriander (V) 15.00 • <i>Add bacon</i> 2.00 <i>Add chorizo</i> 2.50 •	

Seafood

Cornish dressed crab. Mixed salad, sourdough, garlic mayonnaise (GFO) 25.50	
Cornish sole. New potatoes, green beans, lemon & caper butter sauce (GF) 21.00	
Fish & chips. Beer battered Cornish haddock, chunky chips, crushed minted peas, curry sauce, tartare sauce 19.00	
Crevettes (shell-on king prawns). Garlic, butter, white wine, spring onions, herbs. Choose - Sourdough Fries (GFO) 22.00	
Cornish mussels. Choose - Marinière with cream Malaysian curry. Choose - Sourdough Fries (GFO) 21.00	
Whitebait. Smoked paprika salt, dill, sriracha aioli, Shed napa slaw, fries 18.00	

Steaks & grill

Aubrey Allen dry-aged flat iron steak 227g. Onion rings, fries, field mushroom, roasted tomato, gremolata (GFO) 27.00	
Aubrey Allen dry-aged rib-eye steak 255g. Onion rings, fries, field mushroom, roasted tomato, gremolata (GFO) 34.00	
Trevarthen centre cut fillet steak 227g. Onion rings, fries, field mushroom, roasted tomato & gremolata (GFO) 36.00 • <i>Sauce?</i> Peppercorn Blue cheese Garlic butter 3.50 • • <i>Surf & turf?</i> Top your steak with garlic crevettes (GF) 6.00 •	
Half chicken. Shed napa slaw, chunky chips, onion rings, gremolata. Choose a glaze - Smoked maple BBQ Sriracha (GFO) 19.50	
Trevarthen pork chop 227g. Shed napa slaw, chunky chips, onion rings. Choose a glaze - Smoked maple BBQ Sriracha (GFO) 19.50	

Burgers (all served in a brioche bap with tomato, lettuce, pickle, crispy onions, Shed burger sauce & fries)

The Shed. Cornish beef burger, double American cheese, double smoked streaky bacon (GFO) 18.50 • <i>Double up? Double beef, bacon & cheese!</i> 5.50 •	
Southern Fried Chick. Fried breaded chicken fillet, double American cheese, double smoked streaky bacon 18.50	
The Veggie. Carrot & lentil patty, American cheese, marinated avocado (V) (VEO) (GFO) 17.00 • EXTRAS... Bacon jam 1.75. Guacomole 2.00. Jalepeños 1.75. Chorizo 2.50. Upgrade to sweet potato fries 2.00 •	

(V) Vegetarian (VE) Vegan (VEO) Vegan option available (GF) Gluten free (GFO) Gluten free option available.

Allergens: If you have a food allergy or intolerance please let us know. Please note it is possible that all of our dishes may contain traces of any common allergen. A concise list of common allergens contained in our food is available on request. Our cooking oil is made from GM soya.