

# LUNCH MENU

## SANDWICHES

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| <b>COLDWATER PRAWN</b> (NGCI*)<br>dill cucumber, Marie Rose dressing                     | £14 |
| <b>SMOKED SALMON</b> (NGCI*)<br>lemon crème fraîche                                      | £14 |
| <b>ROAST WESTCOUNTRY HAM</b> (NGCI*)<br>horseradish, wild rocket                         | £14 |
| <b>APPLEWOOD SMOKED<br/>CHEDDAR &amp; CHIVE</b> (NGCI*) (V*)<br>with sandwich pickle     | £12 |
| <b>BLT</b> (NGCI*)<br>grilled back bacon, vine tomato,<br>gem lettuce, garlic mayonnaise | £12 |

## SOUPS

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| <b>CHEF'S SEASONAL FLAVOUR</b><br>(please see your server) | £9  |
| <b>CORNISH SEAFOOD MINISTRONE</b><br>home-baked bread      | £16 |

## SALADS

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| <b>GOAT'S CHEESE AND FINE BEANS</b> (NGCI*) (V)<br>lemon dressing | £17 |
| <b>CAESAR SALAD</b> (DF*) (Add chicken £7)                        | £14 |

## FROM THE OVEN

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| <b>QUATTRO FORMAGGIO PIZZA</b> (V)<br>Gorgonzola, Parmesan, mozzarella,<br>smoked cheddar, pesto, pine nuts | £19 |
| <b>CAPRICCIOSA PIZZA</b><br>vine tomato, artichoke, diced ham,<br>mushrooms, olives, mozzarella             | £22 |
| <b>AMERICAN HOT PIZZA</b><br>pepperoni, jalepenos, fire roasted<br>peppers, tomato, mozzarella              | £20 |

## MAINS

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| <b>CORNISH CRAB AND PRAWN<br/>LINGUINE PASTA</b><br>lobster butter emulsion  | £23 |
| <b>ROASTED BEETROOT GNOCCHI</b> (V)<br>charred beets, goat's cheese cream sauce  | £23 |
| <b>BUDOCK BURGER</b> (NGCI*) (V*)<br>Dart's Farm steak burger, sauerkraut,<br>lettuce tomato, french's mustard, toasted<br>bap, onion rosti, fries | £22 |

## SIDES

|                               |    |
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| <b>FRIES</b>                  | £6 |
| <b>MINI CAESAR SIDE SALAD</b> | £6 |
| <b>DRESSED ROCKET</b>         | £5 |

## SMALL PLATES

|   |     |
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| <b>SALT AND PEPPER SQUID</b><br>wasabi and lime mayonnaise, coriander   | £11 |
| <b>SAUTEED MIXED MUSHROOMS ON TOAST</b><br>wilted spinach, garlic cream sauce,<br>Parmesan, balsamic dressing | £12 |
| <b>WHISKEY SMOKED SALMON</b> (DF*) (NGCI*)<br>charred beets, goats cheese cream sauce                         | £14 |

## DESSERTS

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| <b>NUTTY DARK CHOCOLATE BROWNIE</b> (NGCI*) (VG*)<br>chocolate sauce                 | £12 |
| <b>TARTE AU CITRON</b> (V)<br>crème fraîche  | £13 |
| <b>SELECTION OF ICE CREAMS</b> (V) (NGCI*)   | £12 |
| <b>DUO OF LOCAL CHEESE</b> (V)<br>toasted saffron bun loaf, pear and saffron chutney | £13 |

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. We try and source as much produce as possible from the local area.

A discretionary 10% service charge will be applied to your bill.

(V) - Vegetarian, (V\*) - Vegetarian Option Available,  
(VG) - Vegan, (VG\*) - Vegan Option Available, (NGCI)  
- Non Gluten Containing Ingredient, (NGCI\*) - Non  
Gluten Containing Ingredient Option Available,  
(DF) - Dairy Free, (DF\*) - Dairy Free Option Available

**BUDOCK  
— VEAN —**  
HOTEL & SPA