

Food & Drink Menu

at the Polgooth Inn

WHILE YOU WAIT...

Sharing Board (v, vgo) 9.50
Breads, dipping oils, olives,
sunblushed tomatoes, beetroot
hummus

SHARING

Filthy Fries £12 sml/£19 lrg (vgo)
Bbq brisket burnt ends, chilli con carne, mustard
cheese sauce

Loaded Nachos £8 sml/£12 lrg (vgo)
Melted cheese, sour cream, guacamole, salsa, jalapenos
Add chilli-con-carne or veggie chilli (vg) for £4

SUMMER FAVOURITES

Polgooth Inn Risotto (vgo) £19
Arborio rice, white wine, chef's stock, truffle oil
Your choice of: Slow cooked beef short rib
Smoked salmon
Wild mushroom & summer greens (vg)

Slow Cooked Pulled Lamb & Coconut Curry £20
Steamed rice, pomegranate salad, raita dressing, caraway
seed flatbread

Pork Chop £19
Grilled pork chop, tropical salsa, sweet potato
parmentier, wilted summer greens

Aubergine & Courgette Moussaka (vg) £17
Moroccan spiced lentils, vegan béchamel sauce, topped
with dukkha & mixed salad

Halloumi & Confit Mushroom Burger (vgo) £16.50
Grilled halloumi, confit giant mushroom, da bara bun,
rustic chips

Garlic & Herb Chicken Schnitzel £18
Panko breaded chicken, smoked chorizo burnt end beans,
fried egg, rocket & truffle oil, Carolina slaw, rustic chips

PIZZAS

12" gluten free base available extra £1.50

Margherita 9" £10 / 12" £13
Tomato sauce, mozzarella

Tandoori Trelawney 9" £12 / 12" £15
Tandoori chicken, caramelised onions, riata,
poppadom

The Janet 9" £13 / 12" £16
Chorizo, nduja sausage, chipotle
chicken, chilli flakes

Bianco 9" £13 / 12" £16
White base, ricotta, prosciutto ham, olives,
parmesan, olive oil dressed rocket

Vegan Filthy (vg) 9" £12 / 12" £15
Jackfruit, mixed bean chilli, pine nuts

The Sweet Slice 9" £12 / 12" £15
Chocolate base, marshmallows, chocolate
brownie, butterscotch sauce

STARTERS

Grilled Goats Cheese (vgo) £9
Roasted beetroot, chicory salad &
walnuts, balsamic glaze

Chicken Wings £9
Smoked sriracha dipping sauce,
jalapeno oil

Spiced Tacos:
Chicken or Lentil (vgo) £9
Cooked in spices, pickled red
cabbage, radish salad

Smoked Mackerel £9
Horseradish cream, pickled
vegetables, homemade crostinis

SANDWICHES

(Available til 4pm)

Served on white ciabatta, with crisps & salad (vgo)
All £8.95

Beetroot hummus, roasted chickpea & smashed avocado
Ploughmans - smoked cheese, ham, hogs pudding, apple,
mixed leaf & chutney

Bacon & melted brie, chilli jam & rocket

POLGOOTH CLASSICS

Polgooth Inn Beef Burger £17
Melted cheese, beechwood smoked bacon, lettuce,
gherkin, Polgooth sauce, rustic chips, Carolina slaw
**Go filthy! Add chilli beef, mustard cheese sauce &
onion rings £4**

Beef Brisket Burnt Ends £19
Rustic chips, mixed leaf salad, buttered corn cob,
Carolina slaw, our own bbq sauce

Cornish Ale Battered Cod & Chips £18
Classic tartare sauce, garden peas, lemon & rustic chips

Fish Pie £18
Market fish, leeks & peas in a lemon, garlic & parsley
sauce, mash & parmesan gratin, da bara bakery
bread, mixed salad

100% Locally Sourced Rump Steak £23
Rustic chips, slow cooked tomato,
mushroom, mixed leaf
Your choice of peppercorn or diane sauce £4

Ploughmans £16
Hand crimped pork pie, scotch egg, applewood smoked
cheddar, ham, chutney, crusty bread,
apple slices, mixed leaf

A BIT ON THE SIDE

Rustic Chips (vg) £6 (**Go Cheesy! £7**)
9"/12" Garlic Pizza (vgo) £10/£13
9"/12" Cheesy Garlic Pizza (vgo) £11/£14
Mac 'n' Cheese (v) £6
Salad of the Day £6
Chicken Goujons & Dip £7
Onion Rings £5
Chilled Scotch Egg & Chutney £5
Chilled Pork Pie & Piccalilli £6

V: VEGETARIAN VG: VEGAN VGO: VEGAN OPTION
Please be aware that we are NOT a nut free kitchen, meaning we
cannot guarantee our menu items are 100% nut free. Please ask your
server for more details

Food & Drink Menu

at the Polgooth Inn

DRAUGHT ALE, LAGER & CIDER

Cornish Best	3.4%
Tribute Pale Ale	4.2%
Proper Job IPA	4.5%
Hicks Special Draught	5.0%
Arctic Sky IPA	4.3%

Korev Cornish Lager	4.8%
Birra Moretti	4.6%
Carlsberg Pilsner	3.8%
Guinness	4.1%
Cornish Rattler	5.5%
Thatchers Gold	4.8%
Brooklyn Special Effects	0.4%

All these award winning ales are produced just a few miles away

COCKTAILS

PORNSTAR MARTINI	BACARDI MOJITO	ESPRESSO MARTINI
RASPBERRY ROYALE Prosecco, Chambord, Raspberry	BAKEWELL FIZZ Prosecco, Disaronno, Kirsh Cherry	CORNISH NEGRONI Campari, Aperol, Cornish Gin
AMARETTO SOUR Disaronno, Sour Mix, Glace Cherry	APEROL SPRITZ Prosecco, Aperol, Soda, Orange	HUGO Prosecco, Elderflower, Fresh Mint, Lime

BOTTLED ALE, LAGER & CIDER

Cornish Rattler Rekorderlig Crabbies	Mena Dhu Proper Job IPA Hicks Wild Hare (gf)	Peroni Sol Estrella Damm
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LOCAL SPIRITS

Gins

Aval Dor
Tarquins Original
Tarquins Elderflower & Grapefruit
Tarquins Rhubarb & Raspberry
Trevethan Honey Oak

Rums

8 Track Spiced
Moon Curser Spiced
Dead Man's Fingers
Cape Cornwall Gold
Lugger

Vodka

Aval Dor
Connie Glaze

Whiskey

Hicks & Healeys -
single malt

SOFT DRINKS

Cornish Sparkling Apple
Cornish Elderflower Presse
Franklin Ginger Beer
Apple & Raspberry Fusion
Orange & Passionfruit Fusion
Apple & Mango Fusion
Selection of Juices
Cornish Still Water
Cornish Sparkling Water
Fevertree Tonics
Bottled Coca Cola
Fanta Orange

LOW & NO

Heineken Lager 0.0%
Lucky Saint Unfiltered 0.5%
Guinness 0.0%
Thatchers Zero 0.0%
Cornwall Pentire Gin 0.0%
Aegan Sky Gin 0.0%

Draught

Coke Zero
Diet Coke
Lemonade



This is just a drinks guide, for more information please ask a member of the team