BUDOCK VEAN

THE HOTEL ON THE RIVER

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Light Lunches or Starters

Hot bowl of soup of the day served with granary bread

Baked flat mushroom with goat's cheese on toasted brioche bread & a rocket salad (V)

Hot confit of free-range Barbary duck leg with salad leaves & homemade plum chutney

Smoked Scottish salmon, toasted sourdough bread,cream cheese, rocket, lemon & capers

Twice baked Cheddar cheese soufflé served on creamed spinach (V)

Freshly baked, locally made Cornish pasty

Fried chicken strips served on salad leaves with lemon, parsley & caper mayonnaise

Crevettes, lemon and garlic mayonnaise, salad

Greek salad (with vegan cheese on request) (V)

Side Dishes (additional charge)

Chips | Mixed leaf salad | New potatoes | Seasonal vegetables | £5.10 per portion Bread and butter | £2.10 per portion

Sandwiches (available all day)

Served on granary, wholemeal or white bread with crisps & salad
Rare roast local beef served with a pot of horseradish sauce
Mature local Cheddar cheese, served with homemade grape chutney
Honey baked gammon ham with homemade piccalilli
Royal Greenland prawns bound in Marie-Rose sauce
Hand-picked Newlyn white crab meat seasoned and bound lightly with mayonnaise

Desserts

Dessert of the day (please see today's specials board)
Fresh local strawberries (when in season) served with Cornish clotted cream
Fresh fruit salad served with Cornish clotted cream
Cornish ice cream - vanilla, chocolate or strawberry
A selection of sorbets are available, please ask for details
Cornish cheese platter served with selection of biscuits, quince and celery

Food Allergies, Intolerances and Dietary Requirements

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, nuts, fish and shellfish. Before you place your order, please ask a member of our team about the ingredients in our food.

Our chefs are happy to cater for any dietary requirements.



