



Opening Times

Breakfast/Brunch	09.00-11.00
Lunch	11.00-17.00
Dinner	17.00-21.00

Lunch Menu

2 courses £19 or 3 courses £24

Starters

Sautéed wild mushrooms & spring onion, sourdough (v)
Calamari, black pepper, lemon, garlic aioli

Mains

Seabream *en papillote*, fennel, chorizo, white wine
Braised pork belly, olive crushed potatoes

Desserts

Baked cheesecake & berry compôte (v)
Almond brownie & chocolate sauce (gf)
Treleaven's Cornish ice cream

Sides

Dressed leaves | Chips | Crushed new potatoes |
Spring greens

£4

Cream Tea 12:00 – 17:00

A generous homemade plain scone,
Boddington's Cornish jam, Rodda's Cornish clotted cream (v) £6.95

Join us for a roast in the Tavern, Sundays 12.00-15.00.

Just ask your server or visit www.bodminjailhotel.com

FOOD ALLERGIES & INTOLERANCES: Before you order your food and drinks please speak to our team if you would like to know about our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens. Vegetarian (v), Vegan (ve), Gluten Free (gf), Dairy Free (df)

Early Birds 09:00-11:00

If you're waiting to break into the museum, smash and grab one of these...

James Kittow's award-winning sausages, mustard butter, English muffin	£6
Crisp bacon sandwich, Heinz tomato sauce	£6
Fresh grape & melon salad, oat & raspberry granola bar (ve)	£5
<i>...or why not choose from our selection of pastries & homemade cakes available at the bar?</i>	

Small Plates

Two's a quick bite, three's a light lunch, four's a feast!

Ham croquetas	£6
Honey roasted chorizo, roasted red peppers	£6
Padron peppers, Cornish sea salt (ve) (gf)	£5
Calamari, black pepper, lemon, garlic aioli	£7
Spinach & goats' cheese croquetas (v)	£6

Sharers

To share – or not!

Burrata, grissini, za'atar toasted fine beans, sundried tomatoes, rocket (v)	£14
Antipasti of Cornish meats, baby artichokes, olives, hummus, grissini	£14
Chickpea paprika fondue, crunchy sourdough, artichoke spinach dip (ve)	£12

Pizzas

12" hand stretched, artisan stone baked Pizzas made with semolina durum wheat flour

Margherita, sun blushed tomatoes (v) <i>Simple and classic</i>	£12
Pepperoni, Roquito peppers <i>Italian salami with smoky peppers</i>	£14
Chicken, chorizo, olive <i>Juicy chicken, spicy Spanish sausage</i>	£14
Mushroom, spinach, almond pesto (v) <i>Nutty mushrooms, creamy sauce</i>	£12

Salads

Caprese of heirloom tomatoes, basil, mozzarella, olive oil (v) (gf)	£14
Potato, radish, prosciutto, broad beans, peas, rocket, garden mint dressing (gf)	£14
Caesar, rustic sourdough croutes, chicken, shaved Parmesan	£14
Panzanella of cucumber, roasted halloumi, torn basil (v)	£10

Draft beer & cider	abv	Pint
Korev	4.8%	6.00
Offshore Pilsner	4.8%	6.00
Atlantic Pale Ale	4.5%	5.80
Cold River Cider	4.5%	6.00

Bottle beer & cider		Btl
Budweiser	4.5%	4.00
Corona	4.5%	4.00
Peroni	5.0%	5.00
Doombar	4.3%	6.00
Rattler Cyder	6.0%	6.00
San Miguel Zero	0.0%	3.50

Soft Drinks

Coke, Diet Coke, Lemonade	16oz	4.00
Apple, Orange juice	16oz	4.00
Appletiser		3.10
Belvoir Elderflower Pressé		3.50
J20 Orange and Passionfruit		3.20
Cornish Still Water	750ml	3.75
Cornish Sparkling Water	750ml	3.75
Orange, Blackcurrant, Lime cordial		0.50

Hot Drinks

Breakfast, Earl Grey, Herbal Teas		2.45
Americano		2.95
Latte, Cappuccino, Flat White, Iced Latte		3.45
Double Espresso		2.00
Hot Chocolate, Mocha		3.45
Luxury Hot Chocolate		4.50

Fizz	125ml	Btl
Amori Prosecco	8.00	39.00
Emile Leclère Champagne	15.00	80.00

White	175ml	250ml	Btl
Freedom Cross Chenin Blanc	7.00	9.00	29.00
Amori Pinot Grigio	7.00	9.00	29.00
Albariño	11.00	15.00	44.00

*wines by the glass also available in 125ml

Rosé	175ml	250ml	Btl
Pato Torrente Cab Rosé	8.00	11.00	29.00
Provence Rosé de Sophie	10.00	15.00	39.00

*wines by the glass also available in 125ml

Red	175ml	250ml	Btl
Las Pampas Malbec	8.00	11.00	32.00
Domaine du Mage	8.00	12.00	36.00
Château de Tabuteau	11.00	15.00	44.00

*wines by the glass also available in 125ml

G&T

Tarquin's Dry Cornish Gin & Fever Tree tonic

£6.50 (25ml) or £10.50 (50ml)

Or build your own with our range of Tarquin's gins and Fever Tree tonics...

Blood Orange, Rhubarb and Raspberry, Strawberry and Lime, or Blackberry Indian, Slimline, Aromatic, Elderflower, Lemon or Mediterranean tonic

£6.50 (25ml) or £10.5 (50ml)

Tarquin's Sea Dog (Navy Strength) & Fever Tree tonic

£7.70 (25ml) or £12.9 (50ml)



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Sautéed wild mushrooms & spring onion, sourdough (v)	£9
Calamari, saffron aioli	£10
Ham croquetas	£9
Grilled mackerel, tomato & chorizo salsa	£9
Olives, artichokes, hummus, grissini (ve)	£9

Mains

Seabream <i>en papillote</i> , fennel, chorizo, white wine	£14
Pork belly, olive crushed potatoes (gf)	£14
Sweet pea risotto, ricotta, lemon (v)	£12
Baked hake, spiced prawn butter, purple sprouting, toasted almonds (gf)	£14
Corn fed chicken breast, peas, gem, bacon (gf)	£13

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Sides

Dressed leaves Chips Crushed new potatoes Spring greens	£4
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Desserts

Selection of Treleaven's ice creams or sorbets	£5
Vanilla cheesecake, strawberry compôte	£8
Sticky toffee pudding, clotted cream	£9
Dark chocolate tart, crème fraîche	£9

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