



NIBBLES

ROSEMARY & SEA SALT FOCACCIA 4.0 *vg*
Olive oil, balsamic vinegar.

OLIVES 3.5 *vg*

ANTIPASTO SKEWERS 4.5
Sweet drop peppers, feta, salami.

STARTERS

SEASONAL SOUP 6.5 *v*
Bloomer wedge, Cornish butter.

**LOCALLY SOURCED
STEAMED MUSSELS 8.0**
Our Korev Lager, leek & cream sauce,
bloomer wedge.

CRAB REMICK 9.0
Warm white and brown crab,
tarragon & mayo, toasted focaccia.

PANKO BELLY PORK 8.0
Celeriac & apple remoulade, Korev
Lager sweet chilli & chorizo jam.

**ROASTED RED PEPPER
HUMMUS 7.0** *vg*
Dukkah, ripped flatbread, basil oil.

**CRISPY COATED
CALAMARI 7.5**
Sweet chilli & coriander
mayo, lemon.

MAINS

GRILLED RED MULLET 14.0
Cornish new potatoes, gem lettuce,
warm tartare sauce.

**LOCALLY SOURCED
STEAMED MUSSELS 16.0**
Our Korev Lager, leek & cream sauce,
bloomer wedge, fries.

**THAI YELLOW
VEGETABLE CURRY
12.0** *vg*

Cauliflower, red peppers,
mangetout, potato, steamed rice.
*Add chicken or seafood with
prawn crackers to your curry:*

+ CHICKEN 4.0
+ SEAFOOD 5.0
Mussels, cod, tiger prawns.

SALAD
Mixed leaf, quinoa, cucumber,
cherry tomato, red onion, beetroot,
green beans, sweet drop peppers,
basil oil. Choose one of the following
toppings:

**+ GRILLED CHICKEN
& SMOKED STREAKY
BACON 13.5**

**+ SMOKED MACKEREL &
HORSERADISH CREAM 13.0**

**+ BEETROOT FALAFEL &
TOASTED ALMOND 12.0** *vg*

HUNTER'S CHICKEN 13.0
Chicken breast with BBQ sauce,
bacon, Cheddar, chips, salad garnish.

GUESTS WITH ALLERGIES

Our allergen information is available on request. Let your server know if you have any allergies or intolerances. *v - vegetarian, vg - vegan*

SHARERS

SEAFOOD SHARER 30.0
£52 with a bottle of Picpoul de Pinet
Mussels in our Korev Lager, leek &
cream sauce, smoked mackerel, crab
remick, fries, calamari, shell-on tiger
prawns, rosemary & sea salt focaccia,
cod goujons, bloomer wedge, lemon,
apple & celeriac remoulade, coriander
& sweet chilli mayo dip.

PICNIC BOARD 25.0

*£50 with a bottle of
Côte Rosé Domaine Lafage*
Pork pie, Korev Lager & apple chutney,
pickled onion, Burts crisps, apple &
celeriac remoulade, rosemary & sea
salt focaccia, antipasti skewers, olives,
Quicke's Mature Cheddar cheese &
cucumber finger sandwich, scone,
Roddas clotted cream, strawberry jam.

pub CLASSICS

**6OZ HAND-PRESSED
BURGER 14.0**

In a glazed bun with our own
burger sauce, smoked streaky bacon,
Monterey Jack cheese, pickled red
onion, gem lettuce, fries.

FISH & CHIPS 13.75

Atlantic cod in Tribute Pale Ale
batter, chips, mushy peas, lemon,
tartare sauce, seaweed salt.
+ Chip Shop Curry Sauce 2.5

*20p from every portion of
Fish & Chips sold is donated to
the St Austell Brewery Charitable
Trust, supporting charities,
good causes and individuals in
need across the South West.*

**WEST COUNTRY
10oz RUMP STEAK 18.0**

Garlic & chive butter, portobello
mushroom, Cornish sea salt & thyme
slow-roasted plum tomato, chips.
+ Crevettes in Garlic & Chive Butter 4.0
+ Peppercorn Sauce 3.0

FISH PIE 14.0

Smoked haddock, prawn,
salmon, cod, Cheddar mash,
tenderstem broccoli.

SCAMPI & CHIPS 12.5
Peas, tartare sauce, lemon.

SIDES

FRIES OR CHIPS 3.5 *vg*

CHEESY CHIPS 4.5 *v*

GARLIC CIABATTA 3.5 *vg*

**GARLIC CIABATTA &
CHEESE 4.5** *v*

**BUTTERED
NEW POTATOES 3.0** *v*

**TENDERSTEM
BROCCOLI 3.0** *v*
Toasted almonds.

GREEN BEANS 3.0 *v*
Onion crumb.

**GEM LETTUCE
WEDGE 3.0** *v*
Blue cheese sauce,
crispy onion.

**APPLE &
CELERIAC
REMOULADE
3.5** *v*

PUDDINGS



**CORNISH
ICE CREAM
& SORBET
2.0 PER SCOOP** *v/vg*

Choose from vanilla, chocolate,
strawberry, salted caramel, vegan
raspberry ripple, passion fruit sorbet.

BROWNIE 6.0 *v*
Raspberry coulis, clotted cream.

**STICKY TOFFEE
PUDDING 6.5** *v*
Salted caramel ice cream.

**LEMON MERINGUE
PIE 6.0** *v*
Made with tangy lemon curd.

DESSERT WINE

A perfect pairing for something
sweet. Please ask for details.

**POACHED
PINEAPPLE 6.0** *vg*
Infused in chilli & stem ginger with
toasted coconut & passion fruit sorbet.

**WEST COUNTRY
CHEESEBOARD 9.5** *v*
Helford Sunrise, Quicke's
Mature Cheddar & Cornish Blue,
selection of crackers, apple &
Korev Lager chutney, grapes, celery.

*Helford Sunrise: rich & semi-soft,
washed in Helford Cider, topped
with black peppercorns.*

*Quicke's Mature Cheddar:
full-flavoured, buttery, caramel notes.*

*Cornish Blue: award-winning,
mild and creamy, with a subtle
sweetness and salty finish.*

hot DRINKS

**ESPRESSO
2.05**

**DOUBLE
ESPRESSO
2.55**

**MACCHIATO
2.20**

**AMERICANO
2.05**

**CAPPUCCINO
2.60**

**LATTE
2.60**

**FLAT WHITE
2.85**

**MOCHA
2.75**

**ICE COFFEE
2.05**

**HOT CHOCOLATE
2.95**

**DELUXE
HOT CHOCOLATE
3.35**

**HERBAL/FRUIT
INFUSION
2.65**

**POT OF TEA
2.05**



SUPPORTING LOCAL SUPPLIERS

We take pride in the provenance
of our ingredients, sourcing local
South West produce from:

*Etherington Meat Co.
Matthew Stevens
Baker Tom's Bread
Trelavens Luxury Cornish Ice Cream
Cornish Coffee*



FOR THE CHILDREN

We have a children's menu
available for our little guests.
Please ask your server.

The Atlantic is proud to be
part of St Austell Brewery's Pubs, Inns
& Hotels collection. If you would
like to find out more about us or
explore other St Austell Brewery
outlets across the South West, visit
www.staustellbrewery.co.uk

