Lunchtime  
Served daily from 10am to 3pm

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| Original farm house pate  Made with chicken livers, butter, sherry and onion. Served with garnish and granary bread. Juliet first made this 41 years ago, and it’s still going strong! | 13.00 |
| Greek salad on Scilly (vegan option available)  Feta cheese, tomatoes, cucumber, olives and red onion with an olive oil and lemon dressing, served with granary bloomer bread | 13.00 |
| Super salad bowl  To a base of giant couscous, mixed seeds, chopped red onion, cucumber, radishes, chopped tomatoes, grated beetroot and carrot add your  choice from:  - Warm chicken and chorizo  - Field mushroom and halloumi - Smoked salmon and boiled eggs | 15.00 |
| Soup of the day  Becky’s speciality, served with granary bloomer bread | 7.75 |
| Kerry’s quiches:  Quiche Lorraine or Cornish Brie and caramelised onion  Served warm with salad and coleslaw | 13.65 |
| Ploughman’s and Landowners’ Lunches  Classic ploughman’s with Cornish cheddar and Cornish Blue or our Landowners’ lunch which adds treacle glazed gammon, Auntie Avis’ jellied beetroot and apple pickle | 17.00/18.50 |
| Hummus – choice of original, beetroot or red pepper and jalapeno (Ve)  Served with carrot and red pepper sticks and crusty bloomer | 10.90 |
| Mixed bean pot (Vegan option available)  Or with pork sausage, and served with crusty bread | 10.70/12.00 |
| Chicken Caesar salad, or try smoked mackerel Caesar  Cos lettuce, anchovies, parmesan croutons and classic Caesar dressing with your choice of chicken or smoked mackerel. | 13.00 |
| Juliet’s seafood plate  Smoked salmon, salad prawns, St. Mary’s crab from local boat Tegen Mor, smoked mackerel pate and granary bloomer bread – arranged to make your mouth water | 26.00 |
| Crab light lunch\*  St. Mary’s crab from local boat Tegen Mor. Served with salad, coleslaw and granary bloomer bread | 23.00 |
| Smoked mackerel pate  Served with mini salad and bread – made with cream and just the right amount of horseradish | 13.00 |
| Breaded white bait  Served in a bowl with salad and tartare sauce | 11.50 |
| Salt and pepper squid  Served in a bowl with salad and Mark’s home-made lemon drop chilli sauce as sold in the Farm Shop | 12.50 |
| Breaded scampi  Served in a bowl with salad and tartare sauce | 11.50 |
| Southern fried popcorn shrimp  Served in a bowl with lemon mayonnaise and salad | 11.50 |

\*As the crab meat is hand-picked, very occasionally there could be small pieces of shell in the crab meat