

All Day Breakfast Menu

Breakfasts are served with all items included – no swaps or alternatives can be made. Available all day 9am-4pm

Our Famous Big Cornish Breakfast £13.95

2 Cornish sausages, 2 rashers smoked bacon, 2 hogs pudding, 2 hash browns, grilled tomato, flat mushroom, baked beans, fried egg and a slice of toast. Served on a miner's shovel, or plate. (GF and DF option available)

Cornish Pantry Breakfast £10.95

Cornish sausage, smoked bacon, hogs pudding, hash brown, grilled tomato, flat mushroom, baked beans, fried egg and a slice of toast. (GF and DF option available)

Vegetarian Breakfast 13.95

Vegetarian sausages, avocado, hash brown, grilled tomato, flat mushroom, baked beans, fried egg and a slice of toast. (V, VE) (GF and DF option available)

Eggs Benedict £10.95

Grilled English muffin topped with smoked bacon, free range poached eggs and hollandaise sauce.

Bubble & Squeak £9.95

Bubble and squeak cake topped with smoked bacon and a free range fried egg. (GF)

Big Breakfast Bap £10.95

Bacon, Sausage, hash brown and a fried egg in a toasted brioche bun.

Add cheese £1.50

Stack of Pancakes £7.95

Buttermilk pancakes topped with maple syrup.

Add bacon £2

Belgian Waffle £10.95

Belgian waffle with crispy bacon, poached egg and maple syrup.

Smashed avocado, sun blushed tomatoes and rocket on thick cut toasted bread £7.95

(V, VE, DF) (GF option available)

Bacon Brioche Bap £5.95 - Sausage Brioche Bap £5.95

Add free range fried egg £1.50

Main Menu

Something special?

Please see the blackboard for today's selection.

The 'Proper Job' Pantry Burger £15.95

6oz local beef patty, baby gem lettuce, sliced tomato and wholegrain mustard mayo in a toasted brioche bun served with thick cut chips and homemade coleslaw.

Add Davidstow cheese or smoked bacon £1.50

The Dirty Pantry Burger £19.95

6oz local beef patty, house BBQ pulled pork shoulder, smoked bacon, Davidstow cheese, baby gem lettuce, sliced tomato, beer battered onion rings, wholegrain mustard mayo in a toasted brioche bun served with thick cut chips and homemade coleslaw.

Pantry Pulled Pork Burger £15.95

BBQ pulled pork burger, gem lettuce & tomato, served in a toasted brioche bun, served with thick cut chips and homemade coleslaw

Add Davidstow cheese or smoked bacon £1.50

Fish & Chips £15.95

Battered local fish with homemade tartare sauce, thick cut chips and garden peas. (GF option available)

Ham, Egg & Chips £12.95

Local ham, 2 free range fried eggs, thick cut chips and garden peas. (GF, DF)

Licky Pie £12.95

Sautéed leeks in a white wine and cream sauce topped with sweet potato and Davidstow cheddar served with garlic bread and salad. (V, GF) (VE, DF option available)

The Pantry Ploughman's £13.95

Davidstow cheddar, ham, pickles, red onion marmalade, homemade coleslaw, thick cut bread and butter and a dressed salad garnish. (GF option available)

Children's Menu

£7.95

Tolgus tomato and cheese pasta served with garlic bread

Fish goujons, thick cut chips and peas

Sausage, chips and peas or beans

Chicken chunks, thick cut chips and peas

Light Bites

Chefs Homemade Soup of the Day £7.50

Homemade soup served with thick cut bread and butter. (V) (GF and VE option available)

Scampi Salad £14.95

Breaded scampi, mixed leaf salad, mustard dressing, lemon and tartare sauce.

Chicken Caesar Salad £14.95

Roasted chicken breast, gem lettuce, crispy bacon, parmesan shavings and croutons.

Halloumi Salad £14.95

Grilled halloumi, sundried tomato and avocado, mixed leaf and croutons.

Sandwiches & baguettes £8.50

All of our sandwiches are made with thick cut white or malthouse bread. All served with a dressed salad garnish. (GF sandwiches available)

Davidstow cheddar and red onion marmalade (V)

Ham, tomato and wholegrain mustard mayo
Avocado, sun-blushed tomato and rocket (VE)

Prawns in Marie-Rose

Bacon, brie and cranberry sauce

Tuna mayo

Jacket potatoes £9.50

Freshly cooked and served with a dressed salad garnish (All GF)

House pulled pork

Prawn in Marie-Rose

Tuna mayo

Davidstow cheddar and red onion marmalade (V)

Ham, tomato and wholegrain mustard mayo

Add cheese £1.50 or beans £1.50

Side Dishes

Thick cut chips £ 4.50 | Cheesy chips £5.50 | Baked beans £1.50

Onion rings £4 | Sweet potato Fries £5.00 | Garlic bread £4

Cheesy Garlic bread £4.95 | Homemade coleslaw £3

Cold Drinks

Jolly's Cornish sparkling soft drinks £2.85

Pink Lemonade, Elderflower, Ginger Beer or Apple

Radnor Splash £2.20

Apple & Raspberry, Forrest Fruits, Strawberry, Lemon & Lime

Pepsi, Diet Pepsi, Pepsi Max,

Vimto, Tango Orange, 7up £2.20

Cornish spring water £2.00

Still or sparkling

Fruit Juice £2.10

Orange or Apple

Fruit shoots £1.95

Apple & Blackcurrant or Orange

CORNISH PANTRY

Hot Drinks

Latte £3.50

Espresso £2.00

Double Espresso £3.00

Americano £3.30

Flat White £3.50

Cappuccino £3.50

Mocha £3.75

Baby Chino £1.50

Pot of Tea for 1 £2.50

Pot of Tea for 2 £5.00

Pot of Tea for 3 £7.50

Speciality Teas £2.75

Chai Latte £3.50

Hot Chocolate £3.50

Deluxe Hot Chocolate £4.50

Marshmallows, whipped cream & flake

Oat milk or soya add 50p | Syrups add £1



Alcoholic Drinks

Rattler Cider 500ML £5.50

Apple or Pear

Doom Bar 500ML £5.50

Korev 500ML £5.50

White Zinfandel 187ML £5.50

(Price per small bottle)

Sauvignon Blanc 187ML £5.50

(Price per small bottle)

Shiraz 187ML £5.50

(Price per small bottle)

WE LOVE TO WORK WITH OUR LOCAL PRODUCERS

We work closely with our local producers to ensure the freshest local ingredients goes into our food.

Carr Butcher - St Agnes

Celtic Fish & Game - St Ives

Westcountry Fruit Sales - Falmouth

Cornish Coffee - Redruth

Rodda's Cream - Scorrier

Colin Carters' Eggs - Truro

Callestick Ice Cream - Truro

Mounts Bay Dairy - Penzance

FANCY SOMETHING SWEET?

Cakes

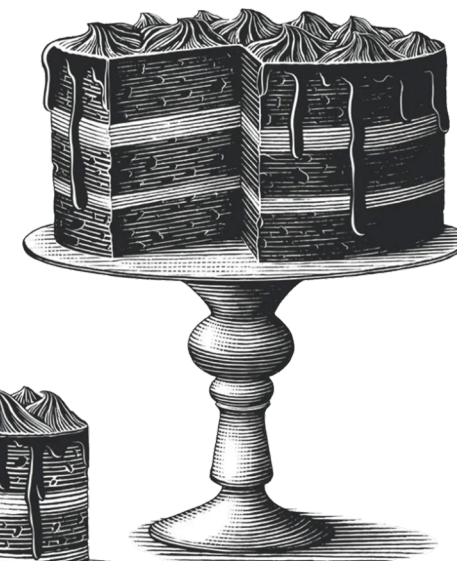
Selection of cakes of the day £5.50

Tray bake cakes £3.50

Cream Tea £7.50

Freshly baked scone, clotted cream and strawberry jam with a pot of tea

Toasted Teacake with butter £2.75



V = Vegetarian | VE = Vegan | DF = Dairy Free | GF = Gluten Free

ALLERGY ADVISE: For information about food allergies and intolerances please ask a member of staff. We store, produce and display food where allergens are handled and while we try to keep things separate, we cannot guarantee that any item is allergen free.