

## STARTERS

<b>Chef's Homemade Soup of the Day</b> served with Crusty Bread	£6.95
<b>Cornish Goat's Cheese Bruschetta</b> with Caramelized Onion and dressed with Green Leaves and Pomegranate	£6.95
<b>Cornish Crab Spring Rolls</b> Served with an Asian Salad Garnish and Crab Mayo	£7.95
<b>Sloop Smokies</b> Arbroath Smoked Haddock in a Mornay Sauce topped with Parmesan Shavings and served with Soldiers	£6.95
<b>Locally Caught and Smoked Mackerel Pate</b> Served with Pickled Cucumber and Chargrilled Toast	£6.95
<b>Fresh Cornish Mussels Marinière</b> Garlic, White Wine and Cream Sauce served with Crusty Bread and Butter	£7.95

### **OUR STEAKS** ~ served with Mushroom, Tomato, Onion Rings, Salad Garnish and Fries

#### LOCALLY SOURCED

8oz Fillet	£17.95	8oz Sirloin	£15.95
10oz Rib-Eye	£16.95	8oz Rump	£12.95
16oz T Bone	£24.95		

**Buy any 2 & get a FREE bottle of House Red, White or Rose Wine worth £12.95**

<b>Why not add ½ Cornish Lobster for the Ultimate Surf &amp; Turf extra</b>	£19.95
<b>Peppercorn or Blue Cheese Sauce</b>	£2.50 each

<b>Our Famous Homemade Burger</b> Half a Pound of Finest Local Beef in a Brioche Bun with Homemade Coleslaw, Fresh Leaves and Fries	£11.95
<b>Extra Toppings Each</b>	£1.50
<b>Cornish Cheddar ~ Cornish Brie ~ Smoked Back Bacon ~ Fried Egg</b>	
<b>Homemade Steak, Ale and Mushroom Pie</b> Chunks of Steak and Mushrooms in a Rich Doom Bar Cornish Ale Gravy made with a Short Crust Pastry Lid, Garden Peas & Fries or New Potatoes	£10.95

## **VEGETARIAN**

<b>Mac and Cheese</b> Cheddar and Parmesan with Tomatoes in Macaroni with a hint of Thyme & Nutmeg	£7.95
<b>Vegetarian "FISH &amp; CHIPS"</b> Halloumi Marinated in Lemon Juice & Coriander cooked in Crispy Batter made with Cornish Ale served with Mushy Peas, Tartare Sauce and Fries	£9.95

## **SUNDAY ROASTS**

<b>Our Delicious Roasts served for Sunday Lunch and Dinner</b>	£11.95
Roast Beef with Yorkshire Pudding Roast Chicken with Homemade Stuffing Roast Pork with Crackling and Apple Sauce	
<b>Buy Two and get a FREE bottle of Red, White or Rose Wine worth £12.95</b>	

## **SEAFOOD**

<b>Line Caught St Ives Bay Mackerel</b>	<b>£10.50</b>
<i>Seasoned and simply grilled, served with Fries and Salad Garnish</i>	
<b>Homemade Fishcakes, Newlyn Cod, Smoked Haddock &amp; Smoky Bacon</b>	<b>£9.95</b>
<i>served with Garlic Mayonnaise, Fries and Salad Garnish</i>	
<b>Fillet of Cornish Cod in our own Crispy Ale Batter</b>	<b>£10.95</b>
<i>Served with Fries, Mushy Peas and Tartare Sauce</i>	
<b>Cornish Seafood Paella</b>	<b>£13.95</b>
<i>with Fowey Mussels, King Prawns, Local Monkfish and Chorizo</i>	
<b>Cornish Lobster Thai Red Curry</b>	<b>£15.95</b>
<i>Served with Asparagus Spears and Jasmine Rice</i>	
<b>Our Very Special Fish Pie</b>	<b>£10.75</b>
<i>Prime Local Whitefish and Tiger Prawns bound in a Cream and White Wine Sauce topped with Mashed Cornish Potatoes seasoned with Spring Onion and Chilli</i>	
<b>Green Thai Seafood Curry</b>	<b>£13.95</b>
<i>Local Whitefish and Sole, Mussels &amp; Prawns served on a bed of Saffron Rice</i>	
<b>Catch of the Day ~ Please ask for Today's Fish</b>	<b>£11.95</b>
<i>Simply Grilled served with New Potatoes and Salad Garnish</i>	
<b>Fresh Cornish Mussels Marinière</b>	<b>£11.95</b>
<i>In a Garlic, White Wine &amp; Cream Sauce served with Crusty Bread and Butter</i>	
<b>Cornish Crab, Mussels and Atlantic Prawns</b>	<b>£13.95</b>
<i>Served in Cream, Garlic and White Wine Sauce on a bed of Tagliatelle</i>	
<b>Homemade Wholetail Scampi</b>	<b>£11.95</b>
<i>Served with Twice Cooked Chips, our own Tartare Sauce &amp; Garden Peas</i>	

<b>SEAFOOD PLATTER FOR TWO</b>	<b>£39.95</b>
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<i>Half a Prime Cornish Lobster, St Ives Bay Hand-Picked Crab Meat, Rope-Grown Mussels from Fowey, Tiger Prawns, Scottish Smoked Salmon &amp; Crayfish Tails served on a bed of Local Salad with a Dill and Mustard Mayonnaise, our own Marie Rose Sauce and a side of Warm Buttered Cornish New Potatoes</i>	
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<b>Cornish Cheese Ploughman's</b>	<b>£10.95</b>
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*A selection of Three Cornish Cheeses served with Apple and Ale Chutney, Pickled Onions, Apple, Salad Garnish and Fresh Baked Granary Bread*

<b>Shellfish Salad</b>	<b>£15.95</b>
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*Hand-Picked St Ives Bay White Crabmeat, Atlantic Prawns bound in Marie Rose Sauce and Crayfish Tails on a Bed of Seasonal Salad with Cornish New Potatoes*

### **SIDES**

<b>Garlic Bread</b>	<b>£2.95</b>
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<b>Portion of Fries</b>	<b>£3.50</b>
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<b>Cheesy Fries and Garlic Mayo</b>	<b>£3.95</b>
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<b>Selection of Local Vegetables</b>	<b>£3.95</b>
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<b>Garlic Bread topped with melted Cheese</b>	<b>£3.95</b>
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<b>Mixed Side Salad</b>	<b>£3.95</b>
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### **SWEETS**

*Please see our boards on the bar for today's Homemade Selection All priced individually*

<b>Portion of Local Cornish Dairy Ice Cream</b>	<b>£5.95</b>
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<b><u>HOUSE WHITE WINE</u></b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>Harbour View Sauvignon Blanc ~ Chile</b> <i>A Fresh, Crisp, full dry wine</i>	<b>£4.50</b>	<b>£5.95</b>	<b>£13.95</b>
<b>Sloop House White ~ Spain</b> <i>Crisp and refreshing with zesty citrus flavours</i>			<b>£12.95</b>
<b><u>WHITE WINE SELECTION</u></b>			
<b>Chenin Blanc Still Bay~ South Africa</b> <i>Mouth-watering Tropical Fruit Flavours</i>	<b>£4.55</b>	<b>£6.10</b>	<b>£16.95</b>
<b>Billycan Chardonnay ~ Australia</b> <i>Light and Fresh with a Crisp Green Apple Character</i>	<b>£4.55</b>	<b>£6.10</b>	<b>£17.95</b>
<b>Pinot Grigio, Corte Vigne, Provincia di Pravia ~ Italy</b> <i>Dry Full Floral Style with balanced Fruit Flavour</i>	<b>£4.55</b>	<b>£6.10</b>	<b>£17.95</b>
<b>Los Romeros Sauvignon Blanc Central Valley ~ Chile</b> <i>Shows Aromas of Herbs, Grass, Green Pepper and zippy Lemon, designed for enjoyment</i>	<b>£4.55</b>	<b>£6.10</b>	<b>£17.95</b>
<b>Taworri Sauvignon Blanc Marlborough ~ New Zealand</b> <i>Crisp with Gooseberry and Passionfruit Flavours</i>	<b>£5.35</b>	<b>£6.95</b>	<b>£20.95</b>
<b>Oyster Catcher Chardonnay ~ Chile</b> <i>A delicious modern styled Chardonnay with Melon and Citrus Fruit on the Palate</i>			<b>£16.95</b>
<b>CHAMPAGNE AND SPARKLING</b>			
<b>Prosecco Spumante 200ml ~ Italy</b> <i>A single serve bottle when only one of you fancies bubbles</i>			<b>£6.95</b>
<b>Moet &amp; Chandon Brut Imperial NV ~ France</b> <i>Remarkable consistency of quality, typical biscuit flavour</i>			<b>£49.95</b>
<b>Prosecco Spumante Fantinel ~ Italy White or Rose</b> <i>A classic contemporary sparkling wine suitable for every happy occasion</i>			<b>£23.95</b>



<b><u>HOUSE RED WINE</u></b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>Sloop House Red ~ Spain</b> <i>Soft and Fruity with juicy Red Berry Flavours</i>			<b>£12.95</b>
<b>Harbour View Merlot ~ Chile</b> <i>Intense ripe Blackberry and Plum aromas, rich Full-bodied</i>	<b>£4.50</b>	<b>£5.95</b>	<b>£13.95</b>
<b><u>RED WINE SELECTION</u></b>			
<b>Merlot Le Caprice ~ France</b> <i>A full blackcurrenty flavour backed by soft juicy tannins</i>	<b>£4.55</b>	<b>£6.10</b>	<b>£17.95</b>
<b>The Black Label Shiraz ~ Australia</b> <i>Rich flavours of Plum, Blackcurrant and Spices well rounded with a smooth finish</i>	<b>£4.75</b>	<b>£6.25</b>	<b>£18.95</b>
<b>Blue Horn Malbec Mendoza ~ Argentina</b> <i>A well structured wine with Plum, Damson and Blackberry flavours</i>			<b>£21.95</b>
<b>Pinot Noir Taringi Marlborough ~ New Zealand</b> <i>Deliciously scented with ripe berry fruit Smooth tannins and a touch of Spice</i>			<b>£25.95</b>
<b>The Black Label McGuigan Brothers ~ S E Australia</b> <i>Soft, Smooth, open flavoured easy drinking Red</i>	<b>£4.60</b>	<b>£6.15</b>	<b>£17.95</b>
<b>Cabernet Sauvignon Arena Negra ~ Chile</b> <i>Lots of full-bodied fruity character</i>			<b>£15.95</b>
<b><u>ROSE WINE ~ blush Wine</u></b>			
<b>Sloop House Rose ~ Spain</b> <i>Crisp and Fruity with summer B</i>			<b>£12.95</b>
<b>Harbour View Rose ~ Chile</b> <i>Fresh Summer Berries with a dry finish</i>	<b>£4.50</b>	<b>£5.95</b>	<b>£13.95</b>
<b>Tanti Petali Pinot Grigio Rose ~ Italy</b> <i>A beautiful pink coloured wine with a fresh Fruity, off-dry style</i>	<b>£4.75</b>	<b>£6.25</b>	<b>£18.95</b>
<b>Minuty Rose, Cotes du Provence ~ France</b> <i>Strawberry-scented nose, dry and crisp With lovely delicate fruit</i>	<b>£4.95</b>	<b>£6.55</b>	<b>£19.95</b>

## AFTER DINNER DRINKS

### HOT BEVERAGES

<i>Freshly Ground Coffee</i>	<b>£2.40</b>	<i>Cappuccino</i>	<b>£2.55</b>
<i>Espresso</i>	<b>£2.40</b>	<i>Latte</i>	<b>£2.50</b>
<i>Tea</i>	<b>£2.15</b>	<i>Belgian Hot Chocolate</i>	<b>£2.95</b>
<i>Earl Grey Tea</i>	<b>£2.35</b>		

### LIQUEUR COFFEE

<i>Irish Coffee (Jamesons Whiskey)</i>	<b>£4.50</b>	<i>Caribbean Coffee (Tia Maria)</i>	<b>£4.50</b>
<i>Parisienne Coffee (Cognac)</i>	<b>£4.50</b>	<i>Venetian Coffee (Amaretto)</i>	<b>£4.50</b>

### PORT

<i>Cockburns Fine Ruby Port</i>	<b>£3.50</b>	<i>Wares Otima 10 yr Tawny Port</i>	<b>£4.50</b>
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## FROM THE BAR

### BEER LAGER & CIDER

<i>Doom Bar Cornish Cask Ale 4.3% ABV</i>	<b>£4.30 pt</b>	<b>£2.15 ½ pt</b>
<i>Korev Cornish Lager 4.8% ABV</i>	<b>£4.40 pt</b>	<b>£2.20 ½ pt</b>
<i>Thatchers Gold Cider 4.8% ABV</i>	<b>£4.20 pt</b>	<b>£2.10 ½ pt</b>
<i>Corona 330ml bottle 4.5% ABV</i>		<b>£4.10</b>
<i>Magners Cider 568ml bottle 4.5% ABV</i>		<b>£4.20</b>
<i>Gamma Ray American Craft Ale 330ml can 5.4% ABV</i>		<b>£4.05</b>

### SPIRITS per 25ml measure

<i>Tarquins Cornish Gin</i>	<b>£3.25</b>	<i>Capt Morgans Rum</i>	<b>£2.65</b>
<i>Gordons Gin</i>	<b>£2.65</b>	<i>Jamesons Irish Whiskey</i>	<b>£2.90</b>
<i>Bombay Sapphire</i>	<b>£2.75</b>	<i>Glenkinchie Single Malt</i>	<b>£3.25</b>
<i>Smirnoff Red Vodka</i>	<b>£2.65</b>	<i>Southern Comfort</i>	<b>£2.90</b>
<i>Ron Bacardi</i>	<b>£2.85</b>	<i>Archers</i>	<b>£2.65</b>
<i>Famous Grouse Whisky</i>	<b>£2.65</b>	<i>Baileys</i>	<b>£3.95</b>
<i>Jack Daniels</i>	<b>£2.90</b>	<i>Amaretto</i>	<b>£3.00</b>
<i>Courvoisier</i>	<b>£2.95</b>	<i>Tia Maria</i>	<b>£3.00</b>
<i>Malibu</i>	<b>£2.65</b>		

### SOFT DRINKS

<i>Pepsi</i>	<b>£2.00 ½ pt</b>	<b>£1.00 dash</b>	
<i>Lemonade</i>	<b>£2.00 ½ pt</b>	<b>£1.00 dash</b>	
<i>Orange Juice 125ml</i>	<b>£2.00</b>		
<i>Schweppes Tonic 125ml</i>	<b>£1.85</b>	<i>Schweppes Slimline Tonic</i>	<b>£1.85</b>
<i>Fever Tree Tonic 200ml</i>	<b>£2.50</b>	<i>Orange and Passionfruit J2O</i>	<b>£2.35</b>
<i>Spring Water sparkling/still 250ml</i>	<b>£2.15</b>		