

BRUNCH

Served until 1pm

Small Cornish breakfast	12	The Full Cornish	15
1 egg and bacon, Kilhallon sausage, toasted brioche, mushrooms, beans, Hash brown, roasted tomato on the vine		2 eggs, 2 bacon, Kilhallon sausages, toasted brioche, mushrooms, beans, Hash brown, roasted tomato on the vine	
Eggs Benedict 2 poached eggs, ham, hollandaise sauce, on toasted brioche	11	Eggs Royale 2 poached eggs, smoked salmon, olives, hollandaise sauce, on toasted brown	13
Smashed avocado on toasted brown, poached eggs, roasted vine tomato	11	Garlic mushrooms red peppers, spinach, toasted brioche	9
Duck eggs Florentine 2 duck egg, spinach, mushrooms, on toasted brioche	11	French toast bacon, maple syrup	9
Flory scrambled eggs 2 free range scrambled eggs, turmeric, tomato, bacon, mushrooms on toasted brioche	14		

Served until 3pm			
Brie and smokey bacon	11	Chicken, bacon, avocado, pickles	11
St.Ives Smoked salmon Chive & mint mayo	11	The Ultimate roast beef sandwich roast beef, smokey bacon, red pepper, Brie, horseradish mustard	12
BLT Kittows smokey bacon, tomato, mixed leaf, chive & mint mayo	11	Florys pulled pork in BBQ sauce	12
The great vegan ♥ Kimchi salad, tomato	10	The Kilhallon Steakwich 4 oz rump steak, French mustard, chunky chips	16
Cornish cheese platter GFA Cornish Brie, Camembert, Helford blue, marinated Padstow, Fowey Gouda, crackers & chutney	13.5		
OMELETTES —			
Served until 3pm			
Cheese, bacon or mushroom Served with chunky chips	16		
CHEF'S PASTA			
Freshly made pasta GFA			
Marisco Fresh fish, prawns & mussels	24	Carbonara Smoky bacon, cream & mushrooms	19
Albondigas Spanish meatballs in a spicy red pepper sauce	22	Add garlic bread	3
BURGERS —			
Flory beef burger Pulled pork, cheese, mushrooms, onions, BBQ sauce & alioli. Served in a bap with chips	19.5	Curried chicken burger Kimchi bacon, mint & chive mayo. Served in a bap with chips	18.5

SET LUNCH MENU

SANDWICH BAPS

Please ask for the set menu of the day. From 12-3pm only.

Two courses 26 Three courses 32

BIG PLATES —			
Served until 3pm			
Ale and battered fish n chips crushed peas, tartare sauce	18	Catch of the day GFA greens, samphire, Kiev ball, sauteed potatoes, beurre blanc sauce	28
Kilhallon 8oz Rump Steak and chips GFA mushrooms, greens	24	Squash, spinach, courgette Wellington squash, spinach, courgette, beetroot, broccoli, pickles, Parmentier potatoes, roasted red pepper & tomato sauce	25
SALADS —			
all salads have our salad dressing added			
Cornish salad Cornish Fowey Gouda, bacon, mixed leaves, tomato, celery	12	Vegan Salad mixed leaves, peppers, tomato, spring onion, celery, Kimchi, beetroot, smashed avocado	14
Green Salad tomato, cucumber, spring onion, pickles, mixed leaves	9	Pitturinan salad tuna, tomato, Padstow Elli cheese, avocado, mixed leaves	15
SIDES —			
Chunky chips	5	Dauphinoise potato	5
Sautée potatoes	5	Mixed vegetables (seasonal)	5
Sweet potato wedges	6	Spinach & wild mushrooms	5
Cheesy chips	7	Dirty chips	7
KIDS CORNER —			
Freshly made cheesy pasta	12	Fish goujons and chunky chips	12
Kittow's sausage and	11	Small cheeseburger	12
chunky chips, broccoli		with chunky chips	
Cornish toast eggy bread with maple syrup	7		

PUDDINGS

All puddings & ice cream made here in our pantry kitchen

Sticky toffee pudding Caramel sauce & vanilla ice cream	9	Tiramisu Coulis & fruit	9.5
Belgium chocolate tart Pistachio ice cream & raspberry coulis	9	Vegan brownie Vegan caramel ice cream	8.5
Vanilla panna cotta GF Coulis & fruit	8.5	Trio of ice cream GF	7.5
Flory's chocolate & caramel entremet GF Vanilla ice cream & chocolate soil	9.5	Our renowned 5 cheese board GFA Including Helford Blue, marinated Padstow, Giel's Cornish gouda from Fowey, Cornish brie, camembert, crackers & chutney	13.5
CAKES —			
Toasted teacake, butter	4	Homemade scone, Cornish clotted cream, jam	5

TAPAS

Served from midday until 9pm

Select any three dishes and get another one for free

9	Prawns in garlic	10
9.5	Homemade bread and olives GFA	8
9	Albondigas (Spanish meatballs in spicy sauce)	10
10	Chefs soup of the Day GFA	8
9	Crispy potatoe churros	7
10	Goats cheese mousse, beetroot 3 ways	9
9	Chefs pâté with homemade bread GFA	10
	9.5910910	9.5 Homemade bread and olives GFA 9 Albondigas (Spanish meatballs in spicy sauce) 10 Chefs soup of the Day GFA 9 Crispy potatoe churros 10 Goats cheese mousse, beetroot 3 ways 9 Chefs pâté with homemade bread

VOUCHERS

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