

Sample Menu

The Hop Pole

Food is served Monday-Thursday 12-3pm / 6pm-9.30pm
& Friday-Saturday 12-9.30pm

Starters

Pork & duck liver pâté, truffle-dressed leaves, farm house pickle, ciabatta (GFO)	7.00
River Fowey mussels, steamed in white wine, tomato & fennel, bread & butter (GFO)	6.00
Golden beetroot & apple tarte tatin, goat's cheese mousse, toasted pine nuts (v)	6.00
White onion & rosemary cream soup, smoked cheddar croutes, bread & butter (v, GFO)	6.00
Pear & stilton salad with pickled walnuts & pancetta lardons (GF)	5.00

Main Courses

Rare venison steak, creamed leeks, autumn vegetable crumble & roasted baby carrots, red wine gravy	17.00
Confit duck leg, fondant potato, cider-braised red cabbage, thyme gravy (GF)	15.00
'Dark Side' stout-braised beef shin pie, horseradish mash, buttered greens, pan gravy	14.00
'SPA'-battered Cornish fish & chips, mushy peas, lemon (GFO)	13.00
<i>(Add curry sauce 1.00)</i>	
British beef, smoked bacon & cheddar burger with rocket & chutney, chips, coleslaw (GFO)	13.00
Home-made parmesan & herb gnocchi, sauté mushrooms, black cabbage, maple cream (v)	11.00
Market Fish of the Day	Market Prices

*Please see our Specials Board for today's specials.
We also serve sandwiches Monday-Friday 12-3pm.*

Sides (all v)

Sweet potato fries	3.50	Tarragon-battered baby carrots & greens	3.50
Homemade chips	3.50	Autumn vegetable crumble	3.50
'SPA'-battered onion rings	3.50	Mixed leaf salad with 'Bounders' dressing	3.50
Pot of homemade coleslaw <u>or</u> curry sauce	1.00	'Bounders' cider-braised red cabbage	3.00

Desserts (all v)

Pear & almond frangipane, blackcurrant coulis, clotted cream	5.00
Sticky toffee pudding, salted caramel sauce, vanilla ice cream	6.00
Chocolate & 'Dark-Side ale' cake, chocolate ice cream	6.00
Warm chocolate brownie, dark chocolate sauce, honeycomb ice cream	6.00
British cheese selection (GFO)	7.00
<i>Sharpham Estate Brie (Devon) Smoked Cheddar (Somerset) Stilton Blue (Leicestershire)</i>	

(v) Vegetarian (GF) Gluten-free (GFO) Gluten Free Option