



**Main Menu Served from 11.30am – 9.00pm  
Monday to Saturday (Carvery on Sunday)**

**Please place your order at the bar  
and have your table number handy**

**Once ready your meal will be brought to your table**

**Please help yourself to Cutlery, Sauces  
& Condiments while you wait**

**STARTERS & LIGHT BITES**

**Home Made Soup of the Day** with Crusty Granary Bread £5.50 (vn)

**Local Mussels** cooked in Healey's Cornish Farmhouse Cider with hint of Thyme & Garlic served with Farmhouse Bread £7

**North Atlantic Peeled Prawns** on a bed of Mixed Leaves topped with Marie Rose Sauce & served with Crusty Granary Bread £7

**Mediterranean Mezze Platter**, Sun Blushed Tomatoes, Olives, Fire Roasted Red Pepper, Hummus, Prosciutto, Chorizo, Mozzarella, Pitta Bread, Balsamic Vinegar & Olive Oil £8  
£6 without meat (v) £5 without meat & cheese (vn)

**SANDWICHES & BAGUETTES**

Smoked Salmon mixed with Cream Cheese & Chopped Chives £9

Streaky Back Bacon, Melted Cornish Brie & Cranberry Sauce £8

Mature Cheddar Cheese with Apple & Cornish Ale Chutney £7 (v)

Rump Steak Strips with Caramelised Red Onions £8

**All of the above come with Salad on either Granary Bread,  
White Bread or Baguette with Root Vegetable Crisps or Chips on the side**

**CORNISH PASTIES**

from **Prima Bakeries** Traditional Steak £5 or Vegetable £5 (vn) (df)

**JACKET POTATOES**

With Salad Garnish & Butter

BBQ Roasted Pulled Pork £7.50

Mature Cheddar Cheese & Red Onion £6 (v)

Honey Roast Ham with Apple & Cornish Ale Chutney £7.50

North Atlantic Peeled Prawns in Marie Rose Sauce £8

Heinz Baked Beans & Mature Cheddar Cheese £6 (v)

**(v) Vegetarian (vn) Vegan (gf) Gluten Free (df) Dairy Free**

## MAIN MEALS

**Home Made Cornish Steak & Cornish Tribute Ale Pie** surrounded by Shortcrust Pastry served with Rich Ale Gravy £11.50

**Cornish Cumberland Pork Sausages** with Creamy Mash Potato & Caramelised Onion Gravy made with Cornish Doom Bar Ale £11

**Pan fried Chicken Breast** wrapped in Streaky Bacon on Wilted Baby Spinach & Sun Dried Tomatoes with a Creamy Cornish Brie Sauce on the side £14.50 (gf)

**10oz Gammon Steak** with a Cornish Free Range Egg & Grilled Pineapple Slice £11.50 (gf)

**8oz Tender Lamb Steak**, Pan Fried with a Red Wine, Sticky Redcurrant & Rosemary Reduction £14.50 (gf)

All of the above meals are served with **a selection of Fresh Vegetables or Peas & a choice of New Potatoes, Creamy Mash or Home Cut Skin On Chips**

## FISH & SHELLFISH

**Tribute Ale Beer Battered Cod Fillet** with Home Cut Skin on Chips, Garden Peas, Home Made Tartare Sauce & a Lemon Wedge £10.50 (df)

**A Full Portion of Local Mussels** cooked in Healey's Cornish Farmhouse Cider with a hint of Thyme & Garlic, served with Home Cut Chips £13.50 (gf) (df)

**Luxury Fish Pie** with Salmon, Cod, Smoked Haddock & King Prawns in a Bechamel Sauce with Herby Cheese Mash Topping, & Side Salad or Peas £12.50 (gf)

## FROM THE GRIDDLE

All of our Steaks have been aged for a minimum of 21 days

**8oz Rump Steak** £13.50

**10oz Rib Eye Steak** £17

**Surf 'n' Turf**, 8oz Rump Steak with Butterfly King Prawns Pan Fried in Butter & seasoned with a hint of Garlic £18

**The Famous Ty 20oz Mixed Grill**, Rump Steak, Gammon Steak, Chicken Breast Pork Loin, Lamb Chop, Cornish Cumberland Sausage, Cornish Hogs Pudding & a Cornish Free-range Egg £19.50

Add a **Ty Port & Blue Cheese** or **Brandy & Peppercorn** Sauce £2.50 (gf)

All of the above are served with **Roasted Tomato, Pan Fried Mushrooms, Onion Rings, Garden Peas & Home Cut Skin On Chips**

## HOME MADE BURGERS

**6oz Beef Burger** with Melted Mature Cheddar £10

Feel free to double up for £3

**Home Slow Roasted Pulled Pork** in BBQ Sauce £10 (df)

**Chicken Fillet** Marinated in Garlic & Rosemary £10 (df)

**The Ty Stack**, 6oz Beef Burger with BBQ Pulled Pork,  
Cheddar Cheese, Streaky Bacon, Fried Mushrooms & Onion Rings £14.50

**Seitan Burger** Flavoured with Soy Sauce, Asian Spices & Maple Syrup £9.00 (vn) (df)

**All of the above served in a Rustic Multi Seeded Bun with Home Cut Chips  
Mixed Leaves, Tomato, Onion, Sliced Gherkin & Burger Relish on the side.**

Add Streaky Bacon for £1, or Coleslaw for 80p (v) (df)

## PASTA & RICE

Home Made **Beef Lasagne** with Side Salad & Garlic Bread £11

**Sun Blushed Tomato Pesto Tagliatelle** with Kale & Walnuts

Served with Garlic & Olive Oil Bruschetta £9.50 (vn) (df)

with Pan Fried Chicken Strips £12 (df)

**Seafood Linguine**, King Prawns, Salmon & Mussels Poached in a  
White Wine, Double Cream & Chive Sauce, served with Crusty Bread £11

**Pan Fried Chicken & Spanish Chorizo Risotto** with Grated Parmesan £10 (gf)

**Wild Mushroom Risotto** with Fresh Sage & Pinenuts £9.50 (vn) (gf) (df)

## SALADS

with Vinaigrette or Balsamic Dressing

**Ty House Salad**, Mixed Leaves with Cucumber, Cherry Tomatoes, Shaved Carrot,  
Red Onion, Mixed Olives, Radish & Crispy Croutons £7 (vn) (df)

**The above Ty House Salad with**

Smoked Salmon, Cream Cheese & Chives £10 (gf)      Grilled Chicken Breast £9 (df) (gf)

or Home Made Falafel £9 (vn) (df) (gf)

## PLOUGHMANS LUNCHES

All served with a selection of Pickles, Mixed Salad, Sliced Apple, Celery Sticks,  
Home Made Chutney & Thick Cut White Bread, Granary Bread or Baguette

**Choose From**

Smoked Mackerel Fillets £9 (df)

West Country Honey Roast Ham £9 (df)

Trio of Cornish Cheeses: Yarg, Cornish Blue & Brie £9 (v)

## SIDE DISHES

Mediterranean Olives £3.00 (df) (gf) (v)    Home Cut Chips £1.90 (vn) (df)

Chips & Cheese £2.80 (v)    Onion Rings £3.00 (v) (df)    Garlic Bread & Cheese £3.00 (v)

Buttered New Potatoes £2.50 (v) (gf)    Sliced Mushrooms 80p (v) (gf)

Seasonal Vegetables £3.00 (v) (gf)    Home Made Coleslaw 80p (v) (df) (gf)

Bread & Butter 70p (v)    Side Salad £3.00 (vn) (df) (gf)

## KIDS MEALS

Battered Cod Fillet with Chips & Peas £4.50 (df)

Cornish Sausage with Mash Potato & Baked Beans £4.50

Home Made 4oz Cheese Burger & Chips £4.50

Grilled Chicken Burger & Chips £4.50 (df)

Seitan Burger & Chips £4.50 (vn) (df)

Home Made Beef Lasagne & Garlic Bread £4.50

Pasta with Tomato Ragu & Garlic Bread £4 (v)

Home Made Hummus with Carrot, Red Pepper & Cucumber Batons £4 (vn) (df) (gf)

## DESSERTS

All of our desserts are home made on the premises except the Ice Cream which comes from Callestic Farm, Cornish Ice Cream, just up the road.

**Cornish Eton Mess**, Fresh Strawberries, Meringue Pieces,  
Roddas Cornish Clotted Cream & Red Berry Coulis £5 (gf)

**Sticky Toffee & Date Pudding** with Butterscotch Sauce & Clotted Cream £5 (gf)

**White Chocolate & Raspberry Torte** with Dark Chocolate Oat Base  
& Summer Fruit Purée £5

Warm **Chocolate Brownie** with White Chocolate Chips  
& Roddas Clotted Cream £5 (gf)

Selection of **Cornish Ice Cream** (Vanilla, Chocolate or Strawberry) £5

Refreshing Cornish **Lemon Sorbet** £4 (df) (vn)

**Traditional Cheeseboard** with a Trio of Cornish Cheeses

Yarg, Cornish Blue & Brie £5.50 (v)

Why not add a 50 ml Glass of port for £2?

**All of our menu is prepared absolutely from fresh so please allow time for the kitchen to prepare your meal to the highest standards, especially at busy times**

**Allergen & Intolerance Menus Available & Allergy information on request**

**(v) Vegetarian    (vn) Vegan    (gf) Gluten Free    (df) Dairy Free**