

All vegetarian except Cheeseboard

## DESSERTS

All served with choice of clotted cream, pouring cream, ice cream or custard

**Chef's Special:** £11.50  
Warm chocolate fondant

Individual apple pie  
Eton Mess – chocolate cookie and cream  
Individual fresh fruit pavlova **LG**  
Individual citrus tart  
Individual New York cheesecake  
Vegan chocolate mousse with orchard fruits  
Cinnamon and chocolate profiteroles **all £8.50**

## ICE CREAMS SORBETS SUNDAES

All LG except wafers

1 scoop £2    2 scoops £3    3 scoops £4

### ICE CREAMS:

- Jamaica Inn rum • strawberry and Cornish clotted cream •
- mint chocolate chip • coffee mocha • Cornish clotted cream vanilla •
- bubble gum • salted caramel • indulgent chocolate •

### SORBETS:

- raspberry • passion fruit •

### SUNDAES:

**Seasonal fresh fruit** £9  
flavoured Cornish ice cream, a fruit coulis and topped with cream and wafer curls

**Chocolate** £9  
chocolate and vanilla ice creams, chocolate sauce, chocolate chips and topped with cream and wafer curls

## CHEESEBOARD

Selection of cheeses and crackers with butter and served with fresh fruit and chutney £9

## CORNISH CREAM TEA

A giant Jamaica Inn homemade fruit or plain scone £8  
with Cornish clotted cream, Cornish strawberry jam and cup of tea or coffee

Add a second giant scone for £2  
(excluding cream and jam)

Gluten free scones usually available on request



## LIQUEUR COFFEES & HOT DRINKS

£4.50 or 2 for £8

### Liqueur Coffees:

Jamaica Inn rum • Irish: Jameson or Baileys  
Highland: Famous Grouse or Bells • Calypso: Tia Maria  
French: Martell Brandy

**Pot of tea for one:** extensive range of fine and fruit teas £1.90

**Freshly ground coffee:** £2.50  
Americano - cappuccino - latte - mocha - espresso

**Hot chocolate:** £2.40  
or with whipped cream and marshmallows £3.20

## MAIN MENU

12 noon to 9pm

Starters - Lunch - Dinner - Desserts - Coffee

**Child meals all £8** C = selected main meals available in child size portions for under 12s only.

**Almost all our dishes are homemade** and every one of them is cooked to order so please note during busy times there may be a short wait.



V = Vegetarian

 = Vegan

LG = Low Gluten ingredients but not 'gluten free' kitchen

**Allergen Warning** - some dishes may contain nuts or other allergens so if concerned please consult a member of staff for more information.

**This menu** is sanitised after every use.

## STARTERS

- Soup of the Day** **V** £6  
Served with chunky bread and butter
- Pâté** £7  
Smooth chicken liver pâté served with Melba toast and salad garnish
- Prawn Cocktail** £8  
Tiger prawns in Marie Rose sauce served on a salad bed with bread and butter
- Halloumi Fries** **LG** £7  
Deep fried halloumi served with sweet chilli dip and salad garnish
- Garlic Prawns** £8  
Prawns in a creamy garlic sauce served with bruschetta and a rocket garnish

## INN FAVOURITES

- Liver and Bacon** £16  
Served with braised red cabbage, buttery mashed potatoes and red onion gravy
- Curry of the Day** **C** £14  
Served with pilau rice, a naan bread and mango chutney
- Ham, Eggs and Chips** **LG C** £14  
Honey glazed ham with two free range eggs, hand-cut chips and peas
- Trio of Sausages** **C** £14  
3 different flavoured local Cornish sausages served with buttery mashed potatoes, seasonal vegetables and a rich gravy
- Nachos** **V C** £14  
Topped with fried peppers and beans in a chilli, cumin and cayenne sauce served with sour cream, tomato salsa, guacamole and grated cheese

## HOMEMADE PIES

- Steak and Ale Pie** £14  
Made with our own Jamaica Inn ale and short crust pastry served with buttery mashed potatoes, seasonal vegetables and a jug of gravy
- Spinach and Mushroom Pie** **V** £13  
Short Crust Pastry and a creamy sauce served with buttery mashed potatoes, seasonal vegetables and a jug of gravy

## CHEF'S CHOICES

- Surf and Turf** **LG** £19  
Venison haunch and a giant prawn in garlic and lemon butter served with dressed salad and hand-cut chips
- Pork Medallion** **LG** £18  
Grilled pork medallion topped with red onion marmalade and grilled cheese served with buttery mashed potatoes, seasonal vegetables and red onion gravy

## FROM OUR GRILL

- Ribeye Steak** **LG** £23  
A Philip Warren's 10oz Cornish ribeye steak served with hand-cut chips, peas, coleslaw and a salad garnish  
*Add peppercorn sauce or blue cheese sauce £2*
- Jamaica Inn Famous Mixed Grill** **LG** £23  
4oz Philip Warren's Cornish rump steak, lamb chop, gammon steak, grilled chicken fillet, sausage, fried egg, grilled mushroom, tomato, hand-cut chips and salad garnish  
*Add peppercorn sauce or blue cheese sauce £2*
- BBQ Ribs and Beef Brisket Combo** **LG** £21  
Pork ribs and slow cooked beef brisket served with BBQ sauce, hand-cut chips, charred corn on the cob, coleslaw and a salad garnish
- Grilled Chicken** **LG** £16  
Chargrilled chicken breast, topped with bacon and a fried egg served with hand-cut chips, coleslaw and salad garnish

## BURGERS

- 6oz Cornish Beef Burger** **C** £16  
Homemade burger topped with cheese, bacon, egg, onion rings, salsa, tomato, gherkin and salad in a toasted brioche bun served with hand-cut chips and coleslaw
- Portobello Mushroom Burger with Cheese** **V** £14  
Grilled mushroom topped with vegetarian cheese patty, egg, onion rings, salsa, tomato, gherkin and salad in a toasted brioche bun served with hand-cut chips and coleslaw

## FISH

- Fish and Chips** **C** £16  
White fish of the day in our own Jamaica Inn ale batter, served with hand-cut chips, peas and a lemon wedge

## PASTA & SALADS

- Vegetable Lasagne** **V C** £14  
With courgette, aubergine, onion and peppers in a rich tomato sauce, layered with pasta and white sauce, topped with cheese then grilled and served with garlic bread
- Spaghetti Carbonara** **C** £14  
Traditional carbonara of pancetta with parmesan cheese and garlic bread
- Spaghetti Bolognese** **C** £14  
Cornish beef mince in a rich tomato sauce with onions, peppers, mushrooms, carrots mixed with spaghetti topped with parmesan cheese plus garlic bread
- Coronation Chicken** £11  
With a mixed salad, lettuce leaves, coleslaw, tomato, cucumber, pickled onion, gherkin and a side of bread and butter
- 3 Cheeses** **V** £11  
With a mixed salad, lettuce leaves, coleslaw, tomato, cucumber, pickled onion, gherkin and a side of bread and butter

## VEGAN

- Mediterranean Vegetable Pearl Barley Risotto** **V C** £14
- Mango Dressed Chickpea and Rice Salad** **V GF C** £14

## ADD A SIDE

- Seasonal vegetables** **V LG** £3
- Garlic bread** **V** £3
- Hand-cut chips** **V LG** £3
- Onion rings** **V** £3
- Homemade coleslaw** **V LG** £3
- Cheesy garlic bread** **V** £4
- Cheesy hand-cut chips** **V** £4
- Bread and butter** **V** £3