



## LUNCH

- Roasted Parsnip Soup, Bread & Butter (Vgo)(Gfo) 6.00  
Roast Crown Prince Squash, Whipped Feta, Mint, Toasted Pumpkin Seeds (V)(Gf) 7.50  
Woodland Mushrooms on Toasted Sourdough, Marmite Butter, Parmesan, Cured Egg Yolk 7.50
- Steamed Mussels, Chorizo, Cider, Cream, Samphire with Chips, Bread & Butter (Vo) 14.50  
Chicken Caesar Salad, Bacon, Marinated Anchovy, Parmesan 14.00  
Beer Battered Haddock, Chips, Chips, Peas, Tartare Sauce (Gf) 14.50  
Hustyns Cheese Burger, Whisky Onion, Lettuce, Chipotle Relish, Potato Bun, Chips & Slaw (Vgo)(Gfo) 15.95
- Chocolate & Raspberry Tart with Coconut Ice Cream (Vg) 7.00  
Selection of Ice Creams & Sorbets (Vgo) 7.00  
Apple Crumble With Custard (V) 7.00

**2 Courses £ 20.00**

**3 Courses £ 26.00**

## ON THE SIDE

Dressed Mixed Leaves 4.00

Salted Chips 4.00

Buttered New Potatoes 4.00

## IN BREAD

(All Sandwiches are served with a Side of Chips)

- Smoked Salmon Bagel, Cream Cheese, Dill, Pickled Cucumber 15.00  
Cheddar Cheese & Shallot, Vine Tomato & Gem Lettuce (V) 12.75  
The BLT: Bacon, Lettuce, Vine Tomato, Bacon Mayo 13.50  
The Open Korean Glazed Chicken Club: Bacon, Kimchi, Lettuce, Vine Tomato, Fried Egg 16.00

Please inform a member of Staff of any Allergies you have at the time of ordering, we follow the strictest procedures to Ensure we can safely cater for you but we do not have an allergy free kitchen.



# HUSTYNS

Resort Cornwall

## Dinner Menu

### **While You Ponder**

Butchers Bakehouse Sourdough & Seaweed Butter 5.00 // Olives 4.00

### **To Start**

Roasted Parsnip Soup with Bread & Butter (Gfo)(V) 6.00

Roasted Crown Prince Squash, Whipped Feta, Mint, Toasted Pumpkin Seeds 7.00

Steak Tartar, Pickled Mushroom, Artichoke, Capers with Porcini Flatbread 9.00

Pickled Sea Trout, Radish, Celeriac, Nasturtium, Keta, Prawn Oil 8.00

Woodland Mushroom on Toasted Sourdough, Marmite Butter, Cured Egg Yolk & Parmesan 7.95

### **Main Course**

Westcountry Venison Bangers, Wholegrain Mustard Mash, Onion Gravy 17.00

Hustyns Cheeseburger, Chipotle Relish, Whisky Onions, Chips & Slaw (VGo)( Gfo )16.50

Pan Fried Cod Loin, Dauphinoise Potato, Lobster Beurre Blanc, Samphire 19.00

Pork Belly, Black Pudding, Roasted Apple, Savoy, Pancetta & Cider Sauce 17.50

Steamed Mussels, Chorizo, Samphire, Cider, Cream with Chips, Bread & Butter (Gfo) 17.00

Butternut Squash Risotto, Sage Butter, Toasted Pumpkin Seeds & Woodland Mushrooms (Vg)( Gf ) 16.50

### **A Bit on The Side**

Buttered New Potatoes (Gf) 4.00 // Chips, Parmesan & Truffle Oil 5.00

Roasted Parsnips (Gf) 4.00 // Salted Chips (Gf) 4.00 // Dressed Mixed Leaves 4.00

If you have any allergies or intolerances, please let your server know when they take your order