TELLERS

SIGNATURE COCKTAILS

Created at Tellers. Familiar flavours, unexpected twists.

Cornish Apple & Miso Highball
Gin, cloudy apple, white miso, lemon & ginger ale • £12.95

Blackberry & Black Pepper Sour
Gin, blackberry liqueur, lemon, black pepper, vanilla & egg white • £12.95

Burnt Honey & Sage Margarita
Tequila, mezcal, burnt Cornish honey, lime, sage & smoked sea salt • £12.95

Fig & Salted Caramel Old Fashioned
Bourbon, fig, salted caramel, walnut bitters & orange • £12.95

NIBBLES

Marinated Olives (VG) • £5.00

Pork Crackling apple sauce • £5.00

Sourdough (VG)
extra virgin olive oil, aged balsamic • £5.00

Root Vegetable Crisps (VG) • £4.00

STARTERS

Beetroot Carpaccio (V)
rocket, goat's cheese, candied walnuts • £9.00

Seared Scallops
caramelised cauliflower purée, hog's pudding, sweet onion jam • £14.00

Roast Chicken, Sage & Onion Croquettes
wholegrain mustard mayo • £9.00

Duck Rillettes
toasted brioche, plum chutney • £11.00

French Onion Soup (VGA)
cheese crouton • £8.00

Beetroot-Cured Salmon
pickled fennel, dill, citrus dressing, horseradish cream, sourdough • £12.00

TELLERS' BURGERS

All served with triple-cooked skin-on chips, lettuce, tomato, onion and gherkin.

Garlic Chicken Burger
crispy prosciutto, Davidstow cheddar, smoked tomato & garlic relish • £17.00

Pork & Apple Burger
nduja, Cornish brie, mayonnaise • £17.00

Cornish Blue Cheeseburger
beef burger, Cornish blue, mustard mayonnaise, caramelised onion jam • £17.00

Spicy Cauliflower Burger (VG)
crispy cauliflower fritter, Cornish chilli glaze, seaweed aioli • £15.00

FROM THE SEA

Porthilly Mussels
classic marinière, sourdough • £17.00

Pan-Fried Sea Bream
Cornish crab risotto, seasonal vegetables, white wine butter sauce • £23.00

CHEF'S FAVOURITE

Curried Fish & Chips
Two of Britain's favourite dishes rolled into one!
curry-battered fish, chips, mango chutney, onion bhaji, curry sauce • £24.00

Baked Hake Florentine
buttered mash, spinach, mornay sauce • £21.00

FROM THE FIELD

Confit Pork Belly
caramelised apple purée, buttered mash, seasonal vegetables, Haywards cider jus • £22.00

Corn-fed Chicken Breast
Lyonnaise-style new potatoes, seasonal vegetables, mushroom purée • £21.00

10 oz Sirloin Steak
triple-cooked skin-on chips, portobello mushroom, grilled tomato, includes choice of sauce • £35.00

CHEF'S FAVOURITE

8 oz Bavette Steak
Deeply flavoured, beautifully marbled steak with a rich beefy bite. Served medium or well done.
triple-cooked skin-on chips, portobello mushroom, beef tomato, includes choice of sauce • £24.00

FROM THE GARDEN

CHEF'S FAVOURITE

Harrisa Baked Aubergine (V)
mixed grains, sun-dried tomatoes, yoghurt tahini • £16.00

Mushroom Risotto (V)
wilted spinach, Cornish Kern crisp • £17.00

Butternut & Lentil Pie (VGA)
puff pastry, served with chips or buttered mash • £17.00

SALADS

Honey Roast Pear & Feta Salad (V)
beetroot, rocket, chicory, walnuts • £15.00

CHEF'S FAVOURITE

Tellers Cobb Salad
chicken, crispy prosciutto, chargrilled artichoke, pickled shallot, boiled egg, Davidstow cheddar, gem lettuce, buttermilk dressing • £17.00

Superfood Salad (VG)
mixed grains, tenderstem broccoli, spinach, avocado, edamame, toasted seeds, tahini dressing • £14.00
add chicken • £4.00

SIDES

Triple-Cooked Skin-On Chips (VG) • £5.00
Buttered Mash • £5.00
Seasonal Vegetables (VGA) • £4.00
Wilted Spinach (VGA) • £4.00
House Salad (VG) • £4.00
Sauces: peppercorn, beef-dripping béarnaise • £3.00

DESSERTS

Cornish Burnt Cream
honey madeleine • £8.00

Sticky Toffee Pudding
toffee sauce, Cornish clotted vanilla ice cream • £9.00

Chocolate Fondant
Baileys ice cream • £9.50

Lemon Posset
raspberry gel, meringue • £8.00

Selection of Local Cheeses
sourdough crackers, quince jelly, grapes, celery • £16.00

Cornish Ice Cream (VGA)
please ask your server for today's flavours • £6.00

V Vegetarian • **VG** Vegan • **VGA** Vegan Available

Gluten Free ingredients are available, please ask your server.

Please inform a member of our team of any allergies, intolerances or dietary requirements before ordering. We are happy to accommodate dietary needs where possible. Whilst every care is taken, our dishes are prepared in kitchens where allergens are present, therefore we cannot guarantee the complete absence of traces. Full allergen information is available on request.

For parties of 6 or more, a discretionary 10% service charge will be added to your bill. All gratuities are distributed amongst our team.