






## SMALLER DISHES

Da Bara Bakery Ciabatta (VG) £3.50   SO<sub>2</sub>  
With olive oil and balsamic or butter






Fried Squid £8       
Barbecue spiced squid with garlic mayo




Roasted Lemon Houmous (V) £6    
Date molasses and grilled pitta




Smoked Mackerel Pâté £8    SO<sub>2</sub>  
Horseradish and crème fraiche, pickled cucumber and toasted ciabatta





## COULD BE BIG OR SMALL



Nachos (V) £8 / £16   
Tortilla chips with melted mozzarella, roasted tomato salsa, guacamole and sour cream

Cornish Mussels £8.50 / £17      SO<sub>2</sub>  
Classic Marinière - mussels with white wine, cream, shallots, garlic, fries or ciabatta

Mediterranean Baked Prawns £8 / £16    SO<sub>2</sub>  
Shell off prawns baked in tomato and basil sauce with ciabatta

BH Chopped Salad (VG) £7 / £14     
Heritage tomatoes, beetroot, apple, watermelon, cucumber and gem lettuce with almond aioli

Hippy Dippy Salad (VG) £7 / £14     SO<sub>2</sub>  
Avocado, bulgar wheat, spinach and toasted seeds, tossed in a sweet and sour maple dressing



Firecracker Pork Noodle Salad £8 / £16      
Sesame and soy marinated pork fillet with noodles, spring onions and a fiery firecracker sauce - can be served hot or chilled

## A BIT ON THE SIDE

Fries (VG) £3 **GLUTEN FREE**  
With rosemary salt




BH Slaw £3   
Shredded veggies with Aspoll cyder vinegar dressing







Vegetables (V) £3.50 **PLEASE ASK**  
Always changing never dull


Asian Salad £4     
Sugar snaps, coconut, peanut, chilli and lime




## BIGGER DISHES

BH Burger £14     SO<sub>2</sub>  
Cornish beef patty in a brioche-style bun with Emmental, tomato relish, garlic mayo, slaw and fries

Grilled Chicken Burger £14    SO<sub>2</sub>  
Free range chicken in a brioche-style bun with streaky bacon, avocado, mayo, slaw and fries




Veggie Corn Fritter Burger (V) £10       SO<sub>2</sub>  
Sweetcorn fritter in a brioche-style bun with almond aioli, roasted tomato salsa, slaw and fries

Rib Eye Steak and Frites £24  SO<sub>2</sub>  
Rib eye steak, caramelised onions, blue cheese, rocket and fries


Breaded Fish & Chips £14    SO<sub>2</sub>  
Fillet of cod with mushy peas, tartare sauce and fries


Beef Chilli £16    
Slow cooked Cascabel chilli with Mexican rice, tortilla chips, guacamole and sour cream



Crab Spaghetti £19      
Cornish white crab meat with lemon, garlic, chilli, olive oil and parsley




Asian Baked Fish £15    SO<sub>2</sub>  
Spiced fish baked in a banana leaf with a peanut salad and pineapple sambal



## CHILDREN'S MENU


BH Cheese Burger £7     SO<sub>2</sub>  
Cornish beef patty in a brioche-style with Emmental, fries and slaw

Chicken Burger £7    SO<sub>2</sub>  
Free range chicken in a brioche-style bun with fries and slaw

Veggie Corn Fritter Burger (V) £6     SO<sub>2</sub>  
Sweetcorn fritter in a brioche-style bun with fries and slaw


Breaded Fish & Chips £7    SO<sub>2</sub>  
Breaded fillet of cod with mushy peas, tartare sauce and fries

Maccheroni Cheese (V) £6    SO<sub>2</sub>  
Baked pasta in cheese sauce or pasta with bolognaise or tomato sauce





Nachos (V) £7   
Tortilla chips with melted mozzarella, beef chilli or salsa, guacamole and sour cream

## PUDDINGS

Chocolate pot £6    
Chantilly cream

Panna Cotta Poached Plums £6.50    
Vanilla panna cotta topped with poached plums and gingerbread crumb

Crème Brûlée (V) £5.50    
Will's classic style crème brûlée

Chocolate Pecan Brownie (V) £6      
Pecan pie meets brownie with crème fraiche

Ice Creams and Sorbets (V) £5.50     
Treleavans ice cream with chocolate or berry sauce and chocolate chip cookie.

**ICE CREAM ALLERGENS VARY - PLEASE ASK**

Extreme Ice Cream £5    
Treleavans ice cream with whipped cream, marshmallows and chocolate discs

**ICE CREAM ALLERGENS VARY - PLEASE ASK**

**PLEASE ASK A MEMBER OF STAFF ABOUT TODAY'S CAKES**

## FOOD ALLERGIES & INTOLERANCES

Please speak to one of the team if you would like to know more about our ingredients.  
(V) Vegetarian | (VG) Vegan



Gluten



Lupin



Peanuts



Nuts



Sesame



Soybeans



Celery



Garlic



Eggs



Dairy



Mustard



Fish



Crustaceans



Molluscs




Alcohol



Sulphites

## COCKTAILS

Mojito No. 7 (VG) £8   
Havana Club 7yo rum, fresh lime, mint and soda

Espresso Martini (VG) £7.50  
Origin coffee, Patron XO Café tequila and Stolichnaya vodka

Ginger & Lime Cooler (VG) £7.5  
King's Ginger liqueur, Appleton's white rum, fresh lime and soda

Sloe Gin Bramble (VG) £9  
Plymouth sloe and original gins, crème de mûre and fresh lemon, topped with soda



Gaelic White Russian (V) £10   
Stolichnaya vodka, Jameson's whiskey, Patron XO Café tequila, white chocolate and double cream

Lady Grey (V) £8.50   
King of Soho gin, Regal Rogue Wild Rosé vermouth, BH Earl Grey syrup and fresh lemon

Blueberry Margarita (VG) £8  
Olmeca Blanco tequila, crème de mûre, fresh blueberries and fresh lemon



Plymouth 75 (VG) £8   
Plymouth gin and St. Germain elderflower liqueur, topped with Prosecco

Honey & Whiskey Sour (V) £8.50   
Jameson's whiskey, Cazcabel Honey tequila, egg white and fresh lemon

The Garnet (V) £10.50    
Pama Pomegranate liqueur, Brockman's gin, Regal Rogue Wild Rosé vermouth and fresh lemon

## MOCKTAILS

Virgin Mojito (VG) £4   
Elderflower cordial, cloudy apple juice, fresh lime, mint and soda

Virgin Peach & Elderflower Sour (V) £5    
Peach purée, elderflower cordial, egg white and fresh lemon

Virgin Strawberry & Basil Lemonade (VG) £4.50  
Strawberry purée, fresh lemon, basil and soda

Virgin Rooibos & Elderflower Cooler (VG) £5   
BH rooibos syrup, elderflower cordial, mint, fresh lemon and soda

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# BREAKFAST

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B.H. Breakfast, Scrambled or Fried £11    

Cornish traditional sausage, dry-cured bacon, eggs, beef tomato, field mushrooms and Da Bara Bakery toast

Vegan Breakfast (VG) £10  

Thyme roast tomato, Chimichurri mushrooms, avocado, Greek baked butter beans with Da Bara Bakery ciabatta

Sausage or Bacon Bap £6    

Cornish traditional, ring style sausage or dry cured bacon, in a brioche-style bun

Add a fried egg £7

Scrambled Eggs on Toast (V) £6   

Free range eggs, scrambled on Da Bara Bakery toast


Add smoked salmon £11  

Avocado & Scrambled Eggs (V) £8   

Free range eggs, scrambled with avocado on Da Bara Bakery toast

Smashed Avocado (VG) £7.50  

Avocado and lime, sweet peppers and pickled shallot on Da Bara Bakery ciabatta

Blueberry Bircher (V) £7   

Pimhill rolled oats soaked in cloudy apple juice and natural yoghurt with blueberry compote and hazelnut crumble

Dutch Pancakes (V) £7   

A stack of four with maple syrup or berries and coulis  
Add bacon £8.50

BH Continental (V) £4.50   

Pain au chocolat with croissant, jam and salted butter

Da Bara Bakery Toast (V) £3.50  

Thick cut white or granary with salted butter and Homecraft jam or marmalade


UNDER 8s - HALF PORTION - HALF PRICE

## HOT DRINKS

Mug of tea £2

Clipper speciality and fruit teas £2

Origin double espresso, Americano £3

Origin flat white £3.25 

Origin latté £3.25 



Origin cappuccino £3.25  **MAY CONTAIN**   

Origin mocha £3.75 

**ADD ANOTHER SHOT TO ANY COFFEE FOR AN EXTRA 50P!**

Hot chocolate £3.50  **MAY CONTAIN** 

Extreme latté £3.75   **MAY CONTAIN**  

Extreme mocha £3.75   **MAY CONTAIN**  

BH extreme hot chocolate £3.75   **MAY CONTAIN**  

Hot chocolate with whipped cream, marshmallows and chocolates **OUR MARSHMALLOWS CONTAIN GELATINE**

**PLEASE ASK IF YOU WOULD LIKE**


Oat milk (VG) 

Soya milk (VG) 

Almond milk (VG) 

Rice milk (VG)

## SMOKIN' HOT

Smokin' Mary £7  

Chase smoked vodka and spiced tomato juice with a squeeze of fresh lemon

## CHILLED OUT

Orange juice (VG) £2

Cloudy apple juice (VG) £2

Cranberry, pineapple or grapefruit juice (VG) £2



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# ALLERGY MENU

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All prices include VAT @ 20%