

As a family we have been working alongside our fantastic crew for the last 18 years. Over this time we have built our much loved little pub into a popular attraction that is adored by locals and visitors alike. We all work hard to ensure that our guests enjoy a pub experience akin to walking into your 'local' at home - offering friendly service, a unique drinks selection and high quality home-cooked food. Our motto is... 'Enter as strangers, leave as friends'

Our Award-winning menu consists of fresh and tasty products made from scratch by our team of talented chefs using some of the finest produce that Devon and Cornwall has to offer. Specialising in freshly caught seafood and a variety of meats from our locally based butcher and grazier, all our meals are hearty, wholesome and made with love.

We can cater for most allergies and dietary requirements: just ask one of our friendly team members to view our detailed and concise allergy menus. Should you need any further assistance one of our chefs will be more than happy to help you with any advice or information you may need.

Please place your food and drink orders at the bar then relax and unwind while we take care of the rest!

We hope you enjoy your visit with us x















Starters and Light Bites

Soup of the Day with fresh baked Ciabatta £5

Fishcakes of the Day (2)

served with mixed leaf salad and homemade tartare. Please see board or ask a staff member for today's choice. £7.25

Homemade Mediterrean Fish & Shellfish Soup

with fresh crusty bread (a dish that's full of goodness!) £6.75

"The Blue's" Chicken Liver Pate

with mixed leaf salad, home-made red onion chutney and toast £7

Our Zingy Crab Brushetta

Cornish White handpicked Crab in afresh lime and yogurt dressing with a hint of chilli and fresh coriander. Served on toasted ciabatta market price

Our "Signature" Herb dip

with Extra Virgin Olive Oil and crusty bread £5 (If you would like Olives and Feta cheese with the Herb dip please add £4.00)

Crispy Salt and Pepper Squid

Lightly dusted in seasoned flour. Served with Seasonal sald and homemade tartare £7.50

Blue's Spicy Beancakes (vegan)

_Ask a crew member for todays choice. Served with seasonal salad and Sweet chilli dipping sauce £6.50

Please take note of your table number and place both your food and drink orders at the bar. Due to the fact that our kitchen is the size of a broom cupboard, there may be a wait at busy times: We thankyou for your patience x



Ciabattas or Wraps - Served between Noon and 3pm

Generously filled and served with hand cut chips and and Seasonal salad

Blue's Famous Fish and Chip wrap (with or without Mushy peas) £8

Cornish Handpicked White Crab Market price

Home Roasted Ham
Glazed with Cornish orchards cider and honey with homemade chutney £8.25

Atlantic Prawns (with or without Marie rose sauce) £8.75

Brie, Cranberry and Mixed leaves £7.75

PUB CLASSICS

Home baked Ham or Trio of Cheese Ploughmans (Served noon until 3pm)
Served with seasonal salad, juicy pickled onions, our own recipe Chutneys and
fresh baked ciabatta £10

Home Roasted Ham

Glazed with Cornish orchards cider and honey with either fried or poached egg, pineapple and our hand-cut chips or Cornish New Potatoes £11

Our famous "Blue Peter" Fish & Chips

Goujons of sustainable white fish, in our own Tempura style batter served with our home-made minty mushy peas, home-made tartare sauce, and our hand-cut chips or Cornish New potatoes £11.50

Homemade Chicken Tikka Masala

(with a choice of free range skinless chicken breast, sustainable white fish or vegetables) served with rice and naan bread £12.50

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For the Meat Eaters

Our meat products are locally sourced and outdoor reared by Award winning Butcher and Grazier James Kittow of Par Cornwall.

Local Cornish Sirloin Steak

(8 oz approx.) served with a fresh mixed leaf salad, Grilled tomatoe, mushrooms, home-made onions rings, and our hand-cut chips or Cornish New Potatoes £15.50

Pie of the Day

Individually Handcrafted pie totally encased in pastry. Served with our hand-cut chips or Cornish new potatoes and roasted vegetables £12

Blue's Homemade Burger of the Day

Homemade by our awesome chefs using the finest quality mince. Served on a ciabatta bun with handcut chips, seasonal salad and our homemade tomato relish £12

Chef's Meat Special of the Day

Please see our boards or ask a staff member for today's choice and pricing.

For the Fish Lovers!

Blue's Famous Cornish Crab Linguine

Handpicked Cornish white Crab tossed through linguine with Cherry tomatoes, spinach and a hint of garlic and chilli Market price

"The Blues" Seafood Platter

A tasty medley of Handpicked Cornish white crabmeat, Tiger prawns, Local Scallops, sustainable fish of the Day and salt and Pepper Squid. Served with Mixed leaf salad and crusty bread *Market price*

Catch of the Day

Please see our blackboard or ask a staff member for today's choice and price.

Cornish Pan Fried Scallops

Cooked in a different tasty sauce everyday! Served with a fresh Mixed Leaf Salad, and Crusty Bread. Please see our blackboard or ask a staff member for our chef's choice and *price*.

Homemade Chickpea and Vegetable Burger Served with our hand-cut chips, or Cornish New Potatoes and a mixed leaf side salad £9 (H)

Goats cheese Crostini £9 (H)

Chef's Vegetarian Special of the Day Please ask a member of staff or see our blackboard for today's choice and *price*

Something on the side....

Seasonal vegetables	£3.25
Onion rings	£2.50
Portion of our own hand-cut chips	£4.00
New potatoes	£3.25
Celeriac, apple and fennel slaw	£3.25
Rocket and Parmesan salad	£3.75
Garden salad	£3.25

Please ask for our choice of "Sweets of the Day"

Don''t forget to check out our daily Specials Page and Blackboard! Please order your food from the Bar – there may be a wait as all our food is prepared fresh to order – Thankyou and Enjoy!