

Evening Menu

Tuesday – Thursday 5-8pm

Friday & Saturday 5-9pm



STARTERS

Sweet Potato, Paprika and Chickpea Hummus with Pitta Bread £4.50

Mixed Marinated Olives £4

Baguette smothered in Butter, Garlic, Sea Salt, and Parsley £4 Add Cheddar £1

Soup of the Day, Warm Baguette and Butter £6

Prosciutto Ham, Goats Cheese, Fig, and Walnut salad Dressed with Balsamic and Olive Oil £9

Smoked Mackerel, Baby Gem, Dill, Pickled Cucumber and Sun-Dried Tomato Salad with a Zesty Dressing £8.50

Fried Whitebait, Dressed Salad, Dill and Lemon Mayo £8

Crostini Topped with Cornish Brie, Jale Ale Chutney £8

MAINS

Beer Battered Cod, Chips, Mushy Peas, and Homemade Tartar Sauce £14

Fort Inn Monterey Jack and Bacon Burger in a Toasted Brioche Roll, Baby Gem, Tomato, and Onion Chutney served with Onion Rings, Chips and Coleslaw £14.50 (VG Option Available)

Homemade Fish Pie Topped with Mashed Potato, Cheddar and Soft-Boiled Egg served with Seasonal Greens £14.50

Twice Cooked Pork Belly, Fondant Potato, Cauliflower Cheese, and Tomato Chilli Chutney £15

Honey Roasted Chicken Breast, Saute Potatoes, Roast Root Vegetables and a Red Wine, Thyme, and Sun-Dried Tomato Sauce £16

Beef Brisket Slow Cooked in Atlantic IPA, Mustard Mashed Potatoes and Green Beans £15.50

Wild Mushroom Risotto and Spinach, Topped with Goats Cheese, and Walnuts £13 (VG Option Available)

Locally Made Sausages Creamy Mash, Roast Carrots, Garden Peas, and Onion Gravy £14

Sides

Chips £3.50

Baguette and Butter £3.50

Cheesy Chips £4.50

Buttered New Potatoes £4

House Salad £4

Seasonal Greens £4.50

Please See our Dessert Board

Please speak with your server for further information regarding dietary requirements, thank you.