

CREAM TEA

Served All Day

Our Scones are homemade on the farm using a Healey family recipe

Traditional Cornish Cream Tea **£8.00**

Two scones, **Strawberry Jam**, clotted cream and either a tea or coffee

Seasonal Cream Tea **£8.25**

(please see our specials board)

The Cheesy One **£8.25**

Two cheese & **Scrumpy Mustard** scones, cheddar cheese, **Farmhouse Pickle**, butter and either a tea or coffee

The All Three Cream Tea **£14.25**

One traditional, one seasonal and one cheesy scone served with all the trimmings and either a tea or coffee

Gluten-Free or Vegan Cream Tea Available



HOT DRINKS

Tea	£2.25
Flavoured Tea (green, chamomile, lemon & ginger, berry, rooibos)	£2.75
Americano	£3.50
Cappuccino	£3.75
Latte	£3.75
Flat White	£3.50
Mocha	£4.00
Hot Chocolate	£3.25
Naughty Hot Chocolate (marshmallows & cream)	£4.50
Kids Hot chocolate	£2.00
Kids Naughty Hot Chocolate (marshmallows & cream)	£3.25
Babyccino	£1.50
Boozy Hot Chocolate (With a shot of Rattler Brandy or Spiced Gold & topped with cream)	£8.00

Mug

DRINKS

Served All Day

Draught **Half Pint**

Rattler Original, Healeys Cornish Gold or check with the team for Rattler fruit cyder on tap **£2.40 £4.80**

Flattler **Half Pint**

Flattler Original, Peach, Strawberry & Lime, Mango or Pineapple **£2.50 £4.95**

Bottles **Bottle**

Rattler Original, Light, Berry, Pear, Strawberry & Lime, Peach, Pineapple, Mango or Tropical 500ml **£5.25**

Rattler Black 8.4% 330ml **£4.75**
 Rattler Zero 0% 500ml **£3.50**
 Rattler Tropical Zero 0% 500ml **£3.50**
 Texan Hard Cyder 330ml **£4.00**

Cornish Gold Original or Wild Berries 500ml **£5.25**

Cornish Scrumpy 1L **£10.50**
 Oak Matured Classic 750ml **£11.50**

Soft Drinks **250ml 750ml**

Apple Juice **£2.50 £5.00**

Avalade Apple, Lemonade, Elderflower, Ginger Beer or Peach **£2.50**

Tonic **£2.75**
 Bottled Water **£2.00 £3.50**

Gym Juice **NEW** **£2.95**

Spirits **25ml**

Rattler Dry Gin, Pink Gin, Pineapple Gin or Peach Gin **£4.50**

Rattler Spiced Gold **£4.50**
 Rattler Brandy **£4.50**
 Hicks & Healey 3 Year Whiskey **£7.50**

Tresor Wine **125ml 175ml Bottle**

Strawberry Country Wine **£4.00 £5.00 £12.00**
 Elderflower Country Wine **£4.00 £5.00 £12.00**
 Still Apple Wine **£4.00 £5.00 £12.00**
 Sparkling Extra Brut **- - £26.00**
 Sparkling Classic Cuvée **- - £45.00**

New this season!

Tresor Winter Harvest £6

Ask the team about this truly unique winter tipple



THE OLD BOTTLE

SUNDAY LUNCH MENU



Healeys
 CORNWALL
 EST. 1980

BREAKFAST

Served 9am-11.00am

Full Cornish Breakfast £13.75

Local free-range sausage & back bacon, hogs' pudding, tomato, field mushroom, St Ewe fried egg, hash browns, baked beans with toast & butter

Full Veggie Breakfast £13.75

Plant-based Sausages, tomato, field mushroom, St Ewe fried egg, hash browns, baked beans with toast & butter

Eggs Benedict or Florentine £12.00

Two poached eggs, a choice of **Scrumpy glazed ham** or spinach, toasted breakfast roll, topped with hollandaise sauce & a pinch of cracked black pepper

Breakfast Sandwiches £8.50

On farmhouse loaf. **Choose any two:** sausage, back bacon, St. Ewe fried egg, hash brown, mushroom or tomato

Extra item for £1.50

Tea & Toast with Healeys Preserves £5.00

A pot of Cornish tea, two slices of toast with butter and a choice of our Cornish preserves homemade here on the farm: **Strawberry**, **Marmalade** or allow us to grab your favourite from the Jam kitchen

Kid's Breakfast

Any of the above as a half portion for half the price



Why not try our **NEW Gym Juice instead of your morning coffee for that little extra boost**

Power Through Naturally

MINI FARMERS

Served from 11.30am

Mac 'n' Cheese £6.50

Sausage, Chips & Beans £6.50

Cheeseburger & Chips £8.75

Veggie burger & Chips £8.75

Floured Bap with either Ham or Cheese £5.00

Find the gold Healeys products that inspire and make up the heart of our recipes here at the farm

SUNDAY ROASTS

Served 11.30am

All served with rosemary roast potatoes, honey roasted carrots & parsnips, braised red cabbage, **Rattler** cauliflower cheese, broccoli, Yorkshire pudding and **Scrumpy Mustard** gravy

Slow Roasted Topside of Beef £16.00

With sage, onion & apple stuffing

Roasted Pork Loin & Crackling £15.00

With sage, onion & apple stuffing

Spiced Lentil & Pumpkin Seed Roast £13.50

Kid's Roast

Any of the above as a half portion for half the price

Try our delicious homemade sauces with your roast

Watch it being made right here at the farm
Scrumpy Apple Sauce | Scrumpy Mustard

PUDDINGS

Served 11.30am

Both served with either Cornish clotted cream or custard

Homemade Apple Crumble £7.00

Homemade Sticky Toffee Pudding £7.00

Served with toffee sauce

Tresor Winter Harvest £6.00

Ask the team about this truly unique winter tippie

FARMHOUSE SALADS

Served from 11.30am

Tossed Lizard leaves, tomato, cucumber, **Scrumpy Mustard Dressing**, creamy potato salad and winter slaw all topped with toasted pumpkin seeds and either:

Scrumpy Glazed Ham £13.50

Crispy Chickpea & Roasted Vegetables £12.50

DELI FLATBREADS & WRAPS

Served from 11.30am

All served with **Scrumpy Mustard** dressed Lizard leaves and salted crisps

Sausage & Caramelised Cyder Onion Flatbread £13.00

Served warm with our wholegrain **scrumpy mustard**

Crispy Chickpea & Roasted Vegetable Wrap £11.50

With baby gem lettuce and hummus

Cornish Cheddar & Farmhouse Pickle Flatbread £11.50

Add **scrumpy** glazed ham for £2.50

TRADITIONAL CORNISH PASTY **Oggie, Oggie, Oggie** (Pasty, Pasty, Pasty in Cornish!)

Served from 11.30am

All served with Lizard leaves and **Scrumpy Mustard Dressing**

Traditional Steak £8.00

Cheese & Onion £8.00

Country Vegetable £8.00

Did you know Cornish Pasties received protected status in 2011? Meaning they can only be made in our fine County. Cornish miners would eat them by holding the crust to avoid getting dirt and dust on their precious lunch!

SIDES

Served 11.30am

Chunky Chips £4.00

Chunky Chips with **Rattler Cheese Sauce** £6.00

Winter Slaw £4.00

Seasonal Vegetables £4.00

 = vegetarian  = vegan option available  = gluten free option available

ALLERGY ADVICE / DIETARY REQUIREMENTS

Although we go to every effort to keep allergens separate in our kitchen, it is important to be aware that we are unable to guarantee that our food is allergen free due to the risk of cross contamination. If you do have any dietary requirements, please speak to a member of the team who will be happy to help.