

Drinks

Tea - Westcountry Tea Co.

Pot of tea for one	
Classic, Earl Grey, rooibos or herbal	1.95

Coffee - Origin

Cappuccino	2.65
Latte	2.65
Flat white	2.65
Americano/filter	2.25
Espresso	2.25
Macchiato	2.25
Mocha	2.75

Hot Chocolate	2.75
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Soft Drinks - Cornish Orchards

Sparkling apple juice	2.50
Elderflower pressé	2.50
Lemonade	2.50
Cranberry & raspberry sparkle	2.50
Orange & lemon sparkle	2.50
Ginger beer	2.50
Pure still apple juice	2.65

Spring Water - Just Water 250ml/750ml

Still or sparkling	1.45/2.95
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Cider

Cornish Orchards Gold, 5% abv, 500ml	3.75
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Wine by the glass – Knightor 125ml/175ml

Carpe Diem white 10.5% abv	4.25/4.75
Carpe Diem rosé 10% abv	4.25/4.75

Beer

St Austell Tribute 4.2% abv 500ml	3.50
St Austell Korev 4.8% abv 500ml	3.50

About the Great Cornish Food Store

We are the first totally independent food retailer to be co-located with one of the major supermarkets, making it easy and convenient for people to buy local produce.

Over 95% of the food and drink we sell in the store is from Cornwall. Where we can't find a product in Cornwall we extend across the Tamar to Devon – but no further.

Some of our suppliers are the big Cornish names; others are tiny gems we've discovered. That mix is precious to us, and we test every product for quality, flavour and value.

Our café is a showcase for the ingredients we sell in the store. Our chefs cook from scratch, including making all the stocks, sauces, mayonnaise and dressings. They also make many of the items you'll find on our fresh counters, bringing you restaurant quality food in an informal café setting – and to take home.



GREAT CORNISH ALL DAY MENU



We will come and take your order at the table. All our dishes are freshly made and some take longer to prepare than others. Please let one of the team know if you are in a hurry and would like any help in choosing

Great Cornish all day breakfast 8.95

Dry cured smoked back bacon, 2 free range eggs, hogs pudding, farmhouse sausage, grilled mushroom, fried bread or toast

Veggie breakfast 7.95

Refried black beans, Jerusalem artichoke and rainbow chard, with homemade chilli relish, topped with a crispy fried free-range egg

Scrambled eggs with smoked trout 6.95

Free range eggs, Cornish double cream and smoked Cornish trout on artisan toast

Cheese & ham croissant 5.50

The ultimate toastie. Baker Tom all-butter croissant filled with home-cooked ham and Cornish Gouda. Veggie option with Miss Wenna brie, no ham.

Bacon & egg bap 4.95

Smoked back bacon with a St Ewe free range egg in a Baker Tom bap

Porridge with apple 3.75

A creamy bowlful, made with Cornish milk, served with lightly spiced compote of local apples

Super juice 2.95

Vitamin-packed fresh carrot, apple and ginger, juiced to order

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Pastries and buns 1.95 - 2.95

Baker Tom's croissant
Da Bara cinnamon bun
Luxury almond Danish from Clare's Cottage Bakery
Toasted teacake or saffron bun with Cornish butter

Cream tea 4.99

Home made scones* with local strawberry jam and Cornish clotted cream with pot of tea of choice

Skinny cream tea – one scone instead of two 3.50

*Gluten-free scones from Let Them Eat are available

Cheese scones 3.99

Home-made with vintage Davidstow cheddar and served with Cornish butter

Cakes, tarts & slices 2.50 – 4.00

Our cakes are all made by us or local artisan bakers. Take a look on the counter or ask one of our team for today's choices. Gluten-free options always available.

Children's choices – Nearly everything on our menu can be ordered in smaller portions at a reduced price for our younger diners. Cakes and pastries are the exception.

Chef's fish & chips 9.50

Goujons of local fresh fish in a supremely light, crispy batter with hand cut chips and home-made tartare sauce

Moroccan lamb meatball tagine 8.95

Local lamb takes on North African flavours. Braised in a vegetable tagine and served with mixed seasonal greens and Da Bara caraway flatbread

Today's fish special:
Pan-fried Cornish fish of the day with gremolata, new season purple sprouting and crushed potatoes
£9.50

Hot salt beef sandwich 8.50

Home-cured tender brisket of moorland beef, with celeriac slaw, pickles and horseradish mayo in a Baker Tom bap

From the deli... 8.95

House salad, accompanied by any one of the following: home-made Scotch egg, slice of bacon and egg pie, 2 mini tarts, cold home roast beef or glazed ham

Cauliflower cheese gratin 7.95

Fresh-picked Cornish cauli with vintage Davidstow cheddar, whole grain mustard and a hint of chilli, served with garlic ciabatta and leaves

Vegan Cottage Pie 7.95

Local seasonal veg with lentils in a tasty sauce topped with mashed potato, served with a salad of mixed beets and greens

Sandwich Selection
Made with artisan bread from local bakers and fresh Cornish ingredients. Served with Cornish crisps.
Choose from:
Home-baked ham and chef's fresh Piccalilli
Roast chicken, garlic mayo, leaves, carrot and kimchi
Roast moorland beef and horseradish
Miss Wenna brie and salami
£6.95

Cornish ham & cheese rarebit 7.25

Our unique recipe using exquisite 3 year vintage Davidstow cheddar, home-cooked ham, chilli mustard and stout

Today's soup 4.95

With crusty bread. Always suitable for vegetarians

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Save room for home-made pud ... 4.00

Saffron bread and butter pud made with traditional Cornish saffron cake, double cream and free range eggs

Chocolate or lemon meringue tart with clotted cream

Most of our deli desserts can be served in the café too; if you are interested, please ask for suggestions.

Allergies – Please tell us about any allergies when you order. Hand-made white or brown gluten-free rolls from Let Them Eat can replace any other breads.