

LIQUEUR COFFEES & HOT DRINKS

- Liqueur Coffees:** £5.20
 Jamaica Inn rum • Irish: Jameson or Baileys
 Highland: Famous Grouse or Bells • Calypso: Tia Maria
 French: Martell Brandy
- Pot of tea for one:** extensive range of fine and fruit teas £2.20
- Freshly ground coffee:** £2.60
 Americano - cappuccino - latte - mocha - espresso
- Hot chocolate:** £2.70
 or with whipped cream and marshmallows £3.40

ICE CREAMS SORBETS SUNDAES

All LG except wafers

1 scoop £2 2 scoops £3 3 scoops £4

ICE CREAMS:

- Jamaica Inn rum • strawberry and Cornish clotted cream •
- mint chocolate chip • coffee mocha • Cornish clotted cream vanilla •
- bubble gum • salted caramel • indulgent chocolate •

SORBETS:

- raspberry • passion fruit •

SUNDAES:

- Triple chocolate** £9
 Cornish chocolate and vanilla ice cream, chocolate sauce, chocolate chips, chocolate flakes and topped with whipped cream and wafer curls
- Fresh strawberry** £9
 Cornish strawberry and vanilla ice cream, strawberry sauce, fresh cut strawberries and topped with whipped cream and wafer curls
- Bubblegum and sweetie** £9
 Cornish bubblegum and vanilla ice cream with bubble gum sauce and mixed sweets topped with whipped cream and wafer curls

Before you leave visit Jamaica Inn's SMUGGLING MUSEUM

The UK's largest collection of Cornish historical smuggling artefacts including numerous concealment devices used plus old swords and pistols, 17th century Spanish armada chests and exhibits such as a human skull discovered 70 years ago in a filled in deep cellar.



It lay with the rest of the skeleton in chains which bound the poor soul whose murder was almost certainly smuggling related. You also see a short film about Cornish smuggling and the part Jamaica Inn played in this.



DAPHNE du MAURIER MUSEUM

The only museum in the world dedicated to this famous novelist and author of Jamaica Inn. It is full of fascinating personal possessions including her Sheraton writing desk, old family photos and items linked to her husband's war-time experiences at Arnhem.

The Museum also now features 35 exciting recently acquired exhibits such as original royal letters to the couple from the Queen, Prince Philip and Prince Charles plus many revealing and very personal letters from Daphne about her life and husband, sent to her best friend Maureen Baker-Munton.

GIFT SHOP

Over 5,000 items to choose from - souvenirs, books, glassware, toys, clothes, soaps, jewellery - something for everyone!



FARM SHOP

Filled with mostly Cornish Fayre. From meat and dairy to freshly baked bread and locally made jams, marmalades and chutneys - plus morning papers!

DINNER MENU

5pm to 9pm

Also includes:
Starters - Desserts - Liqueur coffees

Child meals all £9 C = selected main meals available in child size portions - for under 12s only.

Almost all our dishes are homemade and every one of them is cooked to order so please note during busy times there may be a short wait.



V = Vegetarian

 = Vegan

LG = Low Gluten ingredients but not 'gluten free' kitchen

Allergen Warning - some dishes may contain nuts or other allergens so if concerned please consult a member of staff for more information.

This menu is sanitised after every use.

STARTERS

- Soup of the Day** **V** £7
Served with chunky bread and butter
- Garlic Prawns** £8
Prawns in a creamy garlic sauce served with bruschetta and a rocket garnish
- Calamari** £8
Deep-fried calamari served with lemon wedge
- Halloumi Fries** **V LG** £8
Homemade halloumi fries with salad garnish and sweet chilli sauce
- Olive Oil and Balsamic Vinegar Bread Dip** **V** £8
With Artisan bread, olives, peppers and sun-blushed tomatoes

INN FAVOURITES

- Calves Liver, Bacon and Chorizo** **C** £17
Served with red cabbage sauerkraut, buttery mashed potatoes and a red onion gravy
- Trio of Sausages** **LG C** £14
Variety of grilled Cornish sausages, buttery mashed potatoes, steamed seasonal vegetables and an onion gravy
- Curry of the Day** **C** £15
Served with pilau wild rice, a naan bread and mango chutney

HOMEMADE PIE

- Steak and Ale Pie** £16
Made with our own Jamaica Inn ale and short crust pastry served with buttery mashed potatoes, or hand-cut chips, seasonal vegetables and a jug of gravy

FISH

- Fish and Chips** **C** £16
White fish of the day in our own Jamaica Inn ale batter, served with hand-cut chips, peas and a lemon wedge
- Scampi and Chips** **C** £16
Breaded whole tail scampi with hand-cut chips, peas and lemon wedge

CHEF'S CHOICES

- Surf and Turf** **C** £24
Breaded calamari and 2 locally sourced grilled lamb chops with garlic butter, hand-cut chips and green beans wrapped in bacon
- Ribeye Steak** **LG** £26
A Philip Warren's 10oz Cornish ribeye steak served with hand-cut chips, peas, coleslaw and a salad garnish
Add peppercorn sauce or blue cheese sauce £2

FROM OUR GRILL

- Jamaica Inn's Famous Mixed Grill** **LG** £26
4oz Philip Warren's Cornish rump steak, lamb chop, gammon steak, grilled chicken fillet, sausage, fried egg, grilled mushroom, tomato, hand-cut chips and salad garnish
Add peppercorn sauce or blue cheese sauce £2
- ¼ Grilled Chicken marinated in lemon and oregano** **LG** £18
Oven roasted and grilled to finish, served with wild rice and chef's green salad
- Pork Ribs and Chicken Wings** **LG C** £22
Slow braised ribs and BBQ chicken wings served with hand-cut chips and chef's green salad

BURGER

- Jamaica Inn's triple stack Monster Beast of Bodmin Burger** £23
2 homemade 6oz beef burgers and ½ grilled chicken breast topped with Monterey Jack cheese, bacon, egg, onion rings, salsa, tomato, gherkin and salad in a toasted brioche bun served with hand-cut chips and coleslaw
- C** 4oz homemade burger with Monterey Jack cheese, bacon and an onion ring in a toasted brioche bun served with hand-cut chips

ADD A SIDE **V**

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|-------------------------------|----|-----------------------------|----|
| Seasonal vegetables LG | £3 | Homemade coleslaw LG | £3 |
| Garlic bread | £3 | Cheesy garlic bread | £4 |
| Hand-cut chips LG | £4 | Cheesy hand-cut chips | £5 |
| Onion rings | £3 | Bread and butter | £3 |
| Side salad | £3 | | |

PASTA & SALAD

- Spaghetti Bolognese** **C** £14
Cornish beef mince in a rich tomato sauce with onions, peppers, mushrooms, carrots mixed with spaghetti topped with parmesan cheese plus garlic bread
- Salmon, Anchovy and Chilli Linguine** **C** £16
Flaked salmon fillet, chilli, parsley, garlic and anchovy dressed linguine served with artisan garlic bread
- 4oz Skinny Steak Salad** **LG** £16
Grilled rump steak sliced over chef's green salad with a honey and mustard dressing

VEGAN & VEGETARIAN

- Red Wine Risotto** **V LG** £15
With roasted heritage tomatoes, passata sauce and Mediterranean vegetables
- Wild Rocket Salad** **V LG C** £14
With beetroot, cucumber, red radish and toasted pine nuts with a French dressing
- Mushroom Pot Pie** **V LG** £15
Wild mushrooms in a dairy-free cream and tarragon sauce topped with a sweet potato crust served with hand-cut chips and seasonal vegetables
- Blackbean and Apple Burger** **V** £16
Grilled blackbean and grated apple patty with Monterey Jack cheese, topped with fried egg, onion rings, salsa, tomato, gherkin and salad in a toasted bun served with hand-cut chips and coleslaw

CHEESEBOARD

- 5 Cornish cheeses, selection of artisan crackers with butter, duo of Cornish preserves and seasonal fresh fruit** £12

DESSERTS **V**

- All served with choice of clotted cream, pouring cream, ice cream or custard*
- Chef's Special: Warm chocolate fondant • £11.50
 - Individual apple pie • Double chocolate mousse •
 - Lemon and lime cheesecake •
 - Jamaica Inn rum sticky toffee pudding •
 - Vegan chocolate mousse with orchard fruits •
 - Cinnamon and chocolate profiteroles •
 - Strawberry Eton Mess •
- all £8.50