

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 - de caf

Hot chocolate: £2.70
or with whipped cream and a chocolate stick £3.40

ICE CREAMS SORBETS

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 •

CORNISH CREAM TEA

A giant Jamaica Inn homemade fruit or plain scone £8
with Cornish clotted cream, Cornish strawberry jam and cup of tea or coffee

Add some delicious strawberries for £2.50

Gluten free scones usually available

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!

MAIN MENU

12 noon to 9pm

Includes all Main dishes and also:
Starters - Desserts - Cream teas - 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.

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

INN FAVOURITES

- 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
- Ham, Eggs and Chips** **LG C** £14
Honey glazed ham with two free range eggs, hand-cut chips and peas

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

FROM OUR GRILL

- Surf and Turf** **C** £24
4oz rump steak with breaded whole tail Scampi served with hand-cut chips, peas, tomato, mushroom and a salad garnish
- 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
- 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
- BBQ Chicken Breast** **LG C** £16
Chargrilled chicken with BBQ sauce and hand-cut chips, salad and coleslaw
- BBQ Ribs and Chicken Combo** **C** £22
Slow braised ribs and chicken breast with onion rings and served with hand-cut chips, coleslaw and a salad garnish

BURGERS

- 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
- Chicken Caesar Burger** **C** £16
Char-grilled Chicken breast topped with Caesar dressing, onion rings, tomato and lettuce in a toasted brioche bun served with hand-cut chips and coleslaw
- 6oz Cornish Beef Burger** **C** £16
Homemade burger 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 |

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
- Macaroni Cheese** **V C** £14
Macaroni with a creamy cheese sauce of vegetarian parmesan Monterey Jack and Davidstow cheddar served with a salad and garlic bread
- 4oz Skinny Steak Salad** **LG** £16
Grilled rump steak sliced over chef's green salad with a honey and mustard dressing
- Cornish 3 Cheese salad** **V C** £14
Davidstowe cheddar, Cornish brie and Cornish blue cheeses and cucumber, tomato, mixed salad leaves, an olive and pickled onion skewer and served with coleslaw and bread and butter

VEGAN & VEGETARIAN

- Mediterranean Vegetable Risotto** **C V LG** £15
With roasted heritage tomatoes, passata sauce and Mediterranean vegetables
- 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 •
 - Tiramisu • Strawberry Eton Mess •
 - Triple chocolate Sundae •
- all £8.50