

Start the evening with a recommendation from us

One of our favourite tipples - try a white Port on ice (50ml) 5

NIBBLES

Sharing tapas platter	29	Bread & olives	9
Beignets, calamari, sticky beef, filo king prawns & dip		Homemade breads, mixed olives, balsamic, virgin olive oil	
Freshly home made breads	4	Just olives	6
With butter		Mixed olives in lemon & thyme virgin olive oil	

STARTERS

Chef's soup 	8	Pork croquettes	10
Homemade bread		Garlic mayo	
Beignets 	9	Sticky beef	9.5
Gouda cheese & spring onion, chive mayo		Chilli jam	
Cauliflower fritters 	9	King prawns	10
Kimchi & vegan mayo		Garlic, brandy, spring onion, red peppers & bread	
Goats cheese mousse	9	Pan fried pigeon breast	11.5
Beetroot 3 ways		Blackberry purée, garlic mushrooms, pear, jus	
Chef's pâté	10	Fowey scallops	13.5
Homemade bread & red onion chutney		Fowey scallops, ginger, garlic & shallot, pickled celery, bramley chippings, pea & mint puree	

MAINS

Chicken chorizo duo	25	Catch of the day from St. Ives	28
Chicken supreme, crunchy chicken, parmentier potatoes, greens, roasted shallots, chorizo cream sauce		Today's fresh fish with sautéed potatoes, roasted beetroot, samphire & beurre blanc sauce	
Pork 'side by side'	27	Loin of venison Wellington	29
Pork Wellington, pork belly, crackling, sautéed potatoes, black pudding bonbons, greens & apple sauce		Dauphinoise, greens, poached pear, roasted shallot, date wrapped in bacon & Oloroso jus	
Cornish lamb rump	27	Vegetarian parcel 	25
Leg of lamb croquette, garlic, mint & pea purée, greens, sautéed potatoes, dauphinoise & jus		Squash, spinach, courgette, beetroot, pickles, broccoli, parmentier potatoes & red pepper sauce	
Chef's sharing meat platter for two	36pp	Duck breast	29
Pork Wellington, rump steak, chicken duo, meat croquettes, dauphinoise chips, greens & peppercorn sauce		5 spiced duck croquette, banana fritter, golden sultanas, greens, sautéed potatoes, plum sauce	

SIDES

Chunky chips	5	Dauphinoise potato	6
Sautéed potatoes	6	Mixed vegetables (seasonal)	5
Garlic & garam mushrooms	5	Creamed spinach with garlic	5
Green salad	6		

STEAKS FROM THE GRILL

From James Kittow, award winning local butcher and grazier.

All steaks served with spinach & chunky chips.

Rump 8oz	25	Fillet steak Flory style 7oz	38
Sirloin 10oz	34	Ribeye 10oz	37
Sauces	3.5		
Peppercorn, mustard, blue cheese, bernaïse or mushroom & truffle			

CHEF'S FRESHLY MADE PASTA

Marisco Fresh fish, prawns, mussels & tomato sauce	24	Carbonara tagliatelle Smoky bacon, cream & mushrooms	19
Albondigas Spanish meatballs in a spicy red pepper sauce	22	Valenciano penne Chicken, prawns, garlic, tomato & red pepper sauce	22
Penne vegetarian V Garlic, tomato, mushrooms, red peppers, courgette & red pepper sauce	19	Add garlic bread	3.5

OUR BURGER BAR

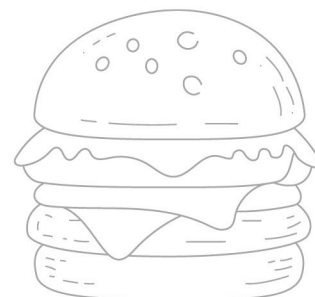
Gobble & cluck The chicken & turkey burger	14	Beef burger Just as it is	12
Classic Flory A beefburger with cheese, pulled pork & BBQ sauce	15	Venison Wild!	14
Vegetarian burger V Mushroom, onion & beetroot	12	Add chips	5

Why not customise your own burger? Add:

Garlic mushrooms | Bacon | Avocado | Fried egg
House BBQ sauce | Cheese | Kimchi | Brie
Hash brown | Pulled pork

Double up by adding an extra patty 5

1.5 per extra
topping



V Vegetarian **Vg** Vegan

For gluten free or celiac options - please speak to us about your choices. Please let us know of any dietary needs or allergies.

PUDDINGS

All puddings & ice cream made here in our pantry kitchen

Sticky toffee pudding Caramel sauce & vanilla ice cream	9	Raspberry parfait With chocolate textures	9
Belgium chocolate tart Pistachio ice cream & raspberry coulis	9	Apple & fruit crumble Proper custard	9.5
Vanilla panna cotta Coulis & fruit	8.5	Trio of ice cream	7.5
Flory's chocolate & caramel entremet Vanilla ice cream & chocolate soil	9.5	Our renowned 5 cheese board Including Cornish Blue Moon, marinated Padstow Ele, Giel's Cornish gouda from Fowey, Cornish brie, camembert, crackers & chutney	15
Affogato Ice cream, espresso coffee	7.5		

BOOZY HOT CHOC

Cointreau, Disaronno Velvet

11

BRANDY

25ml / 50ml

COGNAC

Remy Martin VS

8 / 12

ARMAGNAC

Janneau

9 / 14

Saint-Vivant

10 / 16

FROM SPAIN

Carlos 1 Imperial

10 / 16

COFFEE

Freshly ground

3.5

LIQUOR COFFEE

12

Irish

Double Jamesons whiskey

French

Double cognac

Drambuie

Double Drambuie

Spanglish

Tequilla - Tia Maria

Gaelic

Baileys - Famous Grouse

DESSERT WINE

75ml 9

Pedro Ximénez Oloroso

The Pedro Ximénez grape produces this dark Oloroso in Jerez. Brimming with raisins & fig aromas. Deliciously rich, velvety & warming.

Campbells Rutherglen muscat

Produced in South-east Australia using the solera method, the muscat grapes grown by the Campbell family for more than 100 years. Dark sugar notes & honey on the palate.

EARLY BIRD EVENING SET MENU

Please ask for the early bird menu of the day. From 5-6pm only.

Two courses 25

Three courses 30



MESSAGE FROM RAY & FLORY AT FLORY'S IN THE HEART OF CORNWALL

At Flory's, in the heart of Cornwall, we craft European dishes with a Spanish touch, creating honest plates of food showcasing Cornish produce, combined with an unusual and extensive wine list.

Farm-to-table, we prepare every dish to order, ensuring a delicious and personalised dining experience for every guest.

Thank you for supporting our family business - enjoy your meal.

