



Starters

Chef's soup of the day served with fresh bread	£6
Falmouth scallops served on a Cornish spiced sausage with a sun blushed tomato pesto	£8
Cornish mackerel salad, fresh cockles, roasted tomato and micro herbs with a balsamic syrup	£7
Warm Smoked duck breast and red onion confit with a plum dressing	£8
Slow braised belly pork, roasted chorizo and haricot beans with toasted ciabatta	£6
Soft grilled goats cheese with a sweet basil pesto and a garlic croûton	£5
Steamed Falmouth mussels in a spicy tomato and roasted chorizo sauce	£6

Main Courses

Roasted duck breast, slow braised potato, pancetta-wrapped fine beans and a blackberry jus	£15
Corn-fed chicken breast stuffed with a duxelle of wild mushrooms on fresh egg tagliatelle tarragon pasta	£14
Half a dozen Cornish scallops wrapped in wafer thin belly pork, sautéed potatoes with a tomato oil	£15
Classic steamed Falmouth moules mariniere with crusty baked bread	£6/£12
Cornish 8oz ribeye steak, roasted vine tomatoes, chips, watercress and a peppercorn sauce	£17
Beer-battered fish of the day, chips, mushy peas and a home-made tartare sauce	£11
Wholetail breaded scampi, chips, salad and a home-made tartare sauce	£11
Pork and leek sausages, mustard mash and red onion jam	£10
Home made steak mince burger served in a rosemary focaccia, applewood cheddar and a chilli jam with chips and salad	£10
Lightly spiced tomato ratatouille, toasted focaccia bread and a balsamic syrup	£9

'Share Plat-

Dressed Cornish crab, half a pint of shell-on Pandora prawns, hot smoked salmon fillet, kalamata marinated olives, micro herb salad, garlic hummus and warm bread.	
Pandora ploughman's - chicken liver and wild mushroom paté, selection of cured meats, wedge of Cornish brie, marinated kalamata olives, garlic hummus, micro herb salad and warm bread.	
	<i>Two people only - £12.50 per person</i>

Tempting Tapas

<i>Try some tasty tapas as you relax and watch the world go by...</i>	
Chorizo bravas, paprika sausage with sautéed potato and caramelised red onion	£4
Pickled anchovy fillets	£3
Marinated kalamata olives	£3
Chargrilled artichoke hearts	£4
Blanch bait, breaded white bait with a lemon mayonnaise	£3
Olive oil and balsamic syrup with Italian style bread	£3
Spicy potato wedges with sweet chilli dip	£3
Grilled pesto sardines	£4
Trio of Falmouth scallops. Parma ham, pan seared and sautéed hogs pudding	£6

Light Lunches & Snacks

<i>Please select one of the following:</i>	
1. Baked ciabatta bread	
2. Wholemeal baked baton	
3. Crispy olive oil jacket potato	
<i>Then choose your filling from the selection below:</i>	
Cornish white hand picked crab meat crème fraiche, seasoned and a squeeze of fresh lemon	£11
Mature cheddar cheese with a west country chutney	£5
Atlantic tuna and chive mayonnaise	£6
Roasted Mediterranean vegetables with a melting goats cheese	£6
Honey-roast ham coarse grain mustard and a micro watercress	£5
Classic cold water prawns with a Marie rose sauce	£7
Sautéed rump steak, wild mushrooms and caramelised red onion and rich pan juices	£8

Please see the blackboard for specials



Children's Menu

Pork and leek sausage and creamy mashed potato	£6.50
Crispy battered fish of the day, chips and mushy peas	£6.50
Wholetail breaded scampi, chips, salad and a home-made tartare sauce	£6.50
Steak minced meat balls in a tomato and basil pasta with garlic bread	£6.50
Homemade west country cheddar cheese and ripe tomato pizza with chips	£6.50

Side Orders

Baby roast potatoes with Cornish sea salt	£3
Mixed side salad	£3
Garlic bread/cheese	£2/£3
Chips/cheese chips	£2.50/£3.50
Side seasonal vegetables	£3

Desserts

Classic Pimms jelly served with sugared cucumber and a gin and lemon sorbet	£6
Chocolate and blood orange mousse served in a chocolate cup with a berry compote	£5
Individual banoffee pie, vanilla cream and toasted almonds	£5
Iced lemon parfait, crushed chocolate and a mango coulis	£6
Trio of Callestick Cornish ice creams, selection of berries and crushed dark chocolate	£6
Selection of Cornish cheeses, frozen grapes and crackers	£7
Callestick ice cream theatre tubs - strawberry, vanilla, chocolate or blackberry and clotted cream	£3

Hot Beverages

Espresso	£1.50	Caffe latte	£2.50
Large espresso	£2.00	Hot chocolate	£2.50
Americano	£1.70	English tea	£1.50
Cappuccino	£2.50	Herbal tea	£1.70
Macchiato	£2.00	Decaf coffee	£2.00

Regular suppliers

Dairy Products	A.E. Rodda and Son Ltd, Redruth Lillie Brothers Ltd, Falmouth
Meat	RJ Trevarthan, Roskrow Brian Etherington Meats, Redruth
Fish	Matthew Stevens and Son, St Ives Wings of St Mawes, St Mawes
Fruit & Vegetables	Westcountry Fruit & Veg, Budock
Dry Goods	Peninsula Foods, Redruth W.G. Chaffin and Co. Ltd, Redruth

Thank you!

For ease of service please order at the bar with your table number.
If you decide to move tables, let us know so your food doesn't go cold! Thank you.

Allergies

We use nuts in our kitchen so all dishes may contain nut traces.
Please mention any dietary requirements when ordering.

More Pandora...

Parts of the Inn date back to the 13th Century. The building later became known as the Passage House before changing its name to The Ship. Eventually, the inn was re-named in memory of the HMS Pandora, the naval ship sent to Tahiti to capture the mutineers of Captain Bligh's Bounty. The Pandora struck a remote part of the Great Barrier Reef in 1791 and sank with the loss of many. The captain, Captain Edwards, was court-martialled on his return to Cornwall where he is reputed to have bought this inn.

While The Pandora Inn's wonderful setting on Restronguet Creek remains unchanged, everything else in this cosy traditional inn is 21st century comfort and quality.

Wherever possible, we source our ingredients from Cornish farmers and fishermen. To make the most of the carefully selected produce, your food is cooked to order and may sometimes take a little longer to be served. We always do our best to serve you as quickly and efficiently as we can.

There's always something happening at the Pandora Inn. Special food evenings and tasting events are organised throughout the year. To keep up to date with what's happening, register for our online newsletter on our website: www.pandorainn.com

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