

Veggie/Vegan Menu

AGRICULTURAL

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While You Wait

Great for sharing

Marinated Olives (V)

Rosemary & Garlic

£5

Freshly Baked Bread (V)

Balsamic & Olive Oil or
Marmite / Plain Whipped Butter

£5

Crispy Pickles (V)

Coronation Mayo

£6

Starters

Tomato Red Pepper Soup (V)

Croutons

£9

Cajun Cauliflower (V)

Chilli - Lime Mayo

£11

Pea & Potato Samosa (V)

Yoghurt Dip - Chilli - Lemon

£9

Leek & Potato Soup (V)

Soft Pouched Egg - Truffle Oil

£9

Babaghanoush (V)

Tomato Salad - Pomegranate - Basil - Mint

£9

Mains

Battered Tofu & Chips (V)

Peas - Tartar Sauce - Lemon

£20

Spicy Bean Burger & Fries (V)

Roast Mushroom Red Onion Jam

£20

Thai Green Curry (V)

Coconut Milk - Asian Veg - Steamed Rice

£21

Butternut & Sage Risotto

Lemon - Chardonnay Tomato - Parmesan

£21

Choose: Veg, Tofu or Panko Mushroom

Sunday Roast

Butternut Wellington or Courgette Fritter (V) £19

Seasonal Veg - Crispy Roast Potatoes - Gravy

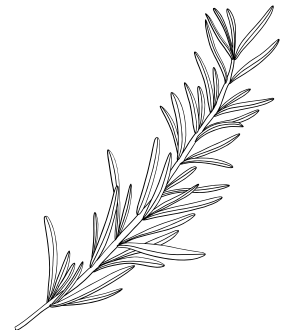
Sunday Sides

Bowl of Roast Potatoes £3.5 (V)

Bowl of Veg £4.25 (V)

Veg Gravy £1 (V)

Truffled Cauliflower Cheese £3.5



Sides

Rocket Salad (V)

Balsamic - Toasted Seeds

£6

Fries/Chunky Chips* (V)

£4.5/5

Steamed Broccoli (V)

£6

Mixed Leaf Salad (V)

Mustard Vinaigrette

£5

*Add a Millionaire's Touch

£2.5

Black Garlic Mayo - Truffle (V)

Buttered New Potatoes (V)

£4.5

Garden Peas (V)

Gem Lettuce - Butter Sauce

£4.5

Green Beans (V)

Garlic Butter

£6



(V) Vegan Option Available

We Include an Optional 10% Service Charge On Your Bill, 100% Of This Goes To Our Wonderful Team

Please inform your server if you have allergies or dietary requirements

Home Made Desserts

Lemon Brulée	£9.5	Apple & Rhubarb Crumble	£9.5	Vegan Chocolate Tart	£9.5
Shortbread - Merangue		Vanilla Custard or Vegan Ice Cream		Forest Fruits - Vanilla Ice Cream	
Chocolate Pecan Brownie	£9.5	Cornish Ice Creams & Sorbet	£5	The Agi Cheeseboard	£12.5
Vanilla Ice Cream		2 Scoops & A Wafer Twirl		Trio of Local Cheeses - Tomato Chutney - Crackers	
Tiramisu	£9.5	Ice Creams: Ask for Today's Flavours		Petit Fours	£6
Coffee - Cream - Cocoa		Sorbets: Mango or Lemon Sorbet		A Selection Of Sweet Bites For 1	
		Affogato	£7		
		Vanilla Ice Cream - Espresso - Biscoff			
		Add Liqueur +£4			
		Baileys - Amaretto - Kahlua - Frangelico			

Dessert Cocktails

Rum 'kin Spice	£9.5	Espresso Martini	£10.5	After Eight	£9.5
Dark Rum - Pumkin Spice - Baileys		Vodka - Kalhua - Espresso		Vodka - Dark Chocolate Liqueur - Mint - Cream	

Hot Drinks

Coffees:		Teas:	£3.8	Hot Chocolate	£4.5
Americano	£3.8	Breakfast Tea		Add Whipped Cream, Marshmallows & Toffee Sauce - +£1	
Cappuccino	£3.9	Earl Grey		Liqueur Coffee	£8
Latté	£3.9	Peppermint		Add Syrups	£0.5
Flat White	£3.9	Lemongrass & Ginger		Chai - Vanilla - Hazelnut - Pumpkin Spiced	
Mocha	£4.5	Blackberry & Cinnamon			
Chai Latté/Dirty Chai	£4/4.5				
Espresso Single/Double	£2.5/3.2				

Jo, Karl & the team welcome you to the Agricultural Inn, an independent pub proudly showcasing the finest produce of the South West in our real ales, drinks and home cooked food.

QUICKE'S
EST. 1540

POWDERKEG



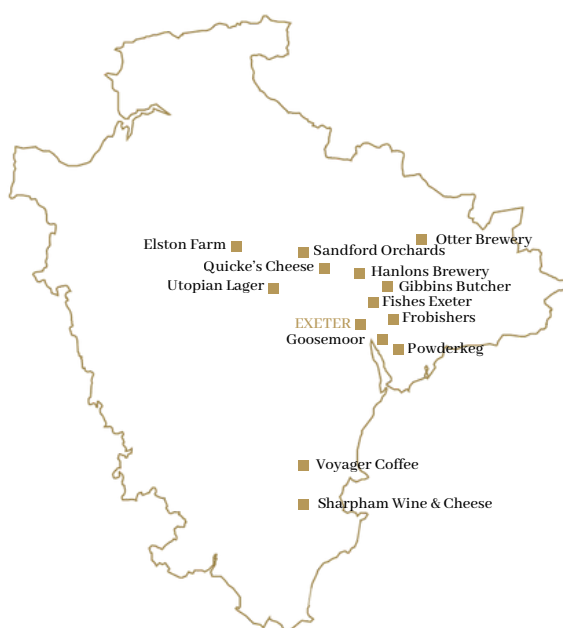
RD Johns



HANLONS

VOYAGER
COFFEE

MCKELLY

SANDFORD
ORCHARDS
CIDER DRINK RIGHTCallestick
Farm
CHAMPION
CORNISH ICE CREAM

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