

The Old Grammar School

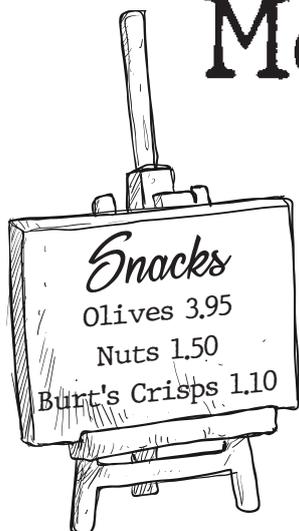
Locally sourced, well cooked food.



Menu

Breakfast served 10am - 12pm

Baker Tom's croissant with butter & strawberry jam. (v) 3.00	TOGS breakfast - chipolata, bacon, mushroom, tomatoes & egg. 6.50	Eggs any style on toast. 4.00
Baker Tom's Pain Au Chocolate. (v) 3.00	TOGS Veggie - halloumi, hash brown, tomatoes & egg 6.50	Poached eggs with a hollandaise sauce on a toasted muffin- 5.95
Baker Tom's Pain Aux Raisin. (v) 3.00	Bacon sarnie. (gf) 4.00	Florentine - steamed spinach. (v gf) 5.95
Toast with butter & strawberry jam. (v gf df) 2.00	Sausage sarnie. (gf) 4.00	Royale - smoked salmon. (gf) 6.95
	Smashed avocado on toasted sour dough with chilli, lime & coriander. (v gf df) 5.00	Benedict - back bacon. (gf) 7.95



Lunch

served 12pm - 3pm

Homemade soup of the day with Baker Tom's focaccia. (gf) 5.50
TOGS burger with bacon, cheese, shredded lettuce, ketchup & mustard. (df) 10.00
Beer battered haddock with minted pea puree & tartar sauce served with skin-on fries. (df) 11.00
Pan fried cod with a potato, pancetta & kale cake served with hollandaise. 12.00
Seafood chowder with smoked fish, prawns, sweet corn, cream & potato. Served with Baker Tom's focaccia. (gf) 10.00
Mezze board - Baker Tom's focaccia with olive oil & balsamic, sweet potato hummus, roasted veg stack with grilled goat's cheese, falafel & tzatziki. (v gf df) 13.50

Sandwiches

served with chips

New York Deli Slow cooked hot salt beef sandwich, gherkins, Emmental cheese, mayo & mustard. (gf) 8.50
Crab sandwich with lemon mayonnaise. (gf) 8.50
Roasted veg stack with butternut squash, courgette, beetroot, grilled goats cheese, almond & kale pesto served on toasted Baker Tom's focaccia. (gf) 8.50
Smoked salmon & cream cheese sandwich. (gf df) 8.50



Desserts

Chocolate brownie with raspberry sorbet & whipped cream. 5.50
Affogato - Vanilla ice cream served with espresso & biscotti. (gf) 5.00
Be naughty & add our fabulous Tosolini Italian espresso coffee liqueur, made with traditionally-toasted Arabica coffee beans. 2.50
Ice cream - choose from clotted cream & strawberry, double chocolate fudge, or clotted cream vanilla. (gf) 5.00
Cheese board - Cornish Yarg, Cornish Brie, Cornish Blue & frozen grapes served with oat crackers & chutney. (gf) 7.50

Kids

Roasted sweet potato hummus with bread & salad. (v gf df) 3.50
Chipolatas with Heinz baked beans served with salad & skin-on fries. (df) 5.50
Tuna & sweetcorn mayo panini served with a cucumber salad. (gf) 5.50
Chargrilled chicken strip wrap with baby gem lettuce, bell peppers, served with mayo & skin on fries. (gf) 5.50

v = vegetarian, df = dairy free or can be adjusted, gf = gluten free or can be adjusted - please inform your server of any dietary requirements or allergies as many of our dishes can be catered to your specific needs.

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Menu served 5pm - 9pm



TOGS Tapas

Baker Tom's focaccia with olive oil & balsamic. (v gf df) 3.00	Roasted veg stack with grilled goats cheese & pesto. (v gf df) 5.00	Pigs in blankets with honey & onion marmalade. 5.00
Mushroom & stilton paté, toast & truffle oil. (v gf) 4.00	Homemade fish goujons with pickled onion tartar 6.00	Meat balls in tomato sauce & melted Cornish yarg. (gf df) 6.00
Patatas bravas with creme fresh & herbs. (v gf) 4.00	Baked chorizo. (gf df) 5.00	Pancetta & potato cake with hollandaise sauce 4.00
Cheesy arancini balls with pesto mayo. 5.00	Crab salad with lemon mayonnaise & focaccia. (df gf) 6.00	Nachos topped with beef brisket, gerkins, cheese, sweet mustard & jalapeños. 6.00
Shell on prawns with garlic oil. (gf) 6.00	Five spice squid with sweet chilli & lime. (df) 6.00	

Mains

Wild mushroom & spinach risotto served with truffle oil & parmesan. (gf) 10.00
TOGS burger with bacon, cheese, shredded lettuce, ketchup & mustard. (gf) 10.00
Seafood goan curry with prawns, white fish, squid in a spicy coconut broth served with jasmine rice & micro coriander. (gf df) 11.00
Chargrilled 8oz rump steak with coleslaw, roasted tomatoes & mushrooms. Pepper sauce served with chips. (gf) 14.50
Cornish Hake fillet with smoked mackerel bon bons, roasted red pepper & salsa verde. 13.00
Roasted halloumi Nicoise salad with olives, green beans, new potatoes & boiled egg. (gf) 12.00

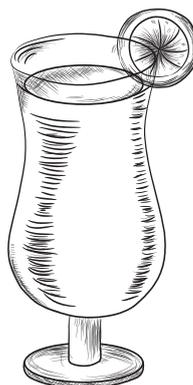
Kids

Roasted sweet potato hummus with carrot sticks & salad. (v gf df) 3.50
Chipolatas with Heinz baked beans served with salad & skin-on fries. (df) 5.50
Tuna & sweetcorn mayo panini served with a cucumber salad. (gf) 5.50
Chargrilled chicken strip wrap with baby gem lettuce, bell peppers, served with mayo & skin on fries. (gf) 5.50

Party Tapas

A selection of TOGS tapas to share
13.50 per person

reservation required
01872 278559



Sides all @ 2.50

Chips | Polenta chips
Greens | New potatoes
Salad

Desserts

Chocolate brownie with raspberry sorbet & whipped cream. 5.50
Affogato - Vanilla ice cream served with espresso & biscotti. (gf) 5.00
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Ice cream - choose from clotted cream & strawberry, double chocolate fudge, or clotted cream vanilla. (gf) 5.00
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