

DRINKS MENU

BOTTLED CIDER £5

Rattler berry,
pear, pineapple,
elderflower 500ml 4%

CORNISH RUM

- Kalkar Coffee Rum
- Liquor 25% (Bude) £4
- Moon Curser Spiced 37.5% (Bude) £4
- Morvenna Spiced 40% (Bude) £4
- Spiced Hibiscus Rum 42% £5.30
(Fruity, unique spiced rum)
- St.Pirans white rum 42% £5.30
(Smooth Caramel flavours)
- Sea Maiden Spiced Rum 40% £4.30
- Mainbrace Golden rum 40% £5

RUM

- Bacardi 37.5% £3.80
- Captain Morgans Spiced 35% £3.80
- Captain Morgans Dark 40% £3.80
- Kraken Spiced 40% £4.30
- Bumbu Spiced Pirate 40% £4.30
- Diplomatico 40% £4.30
- Lams Spiced 40% £4.30
- Havana Club Especial 40% £4.30

OTHER SPIRITS

- Courvoisier 40% £4.30
- Smirnoff 37.5% £3.80
- Archers 18% £3.80
- Malibu 21% £3.80
- Disaronno 28% £3.80
- Baileys 17% £3.80
- Pimms 25% £3.80
- Cointreau 40% £3.80
- Tia Maria 20% £3.80
- Pernod 40% £3.80
- Martini 15% £3.80
- Cockburns Ruby Port 19% £3.80
- Jose Cuervo Tequila 38% £3.80
- 'The Rocks' Teremana Tequila 40% £5.30
- Black Sambucca 38% £3.80
- Jaegermeister 35% £3.80
- English White Sambuca 42% £5.30
(Super smooth alterative to Italian Sambuca)
- Cazcabel Honey Tequila 34% £4

WHISKY

- Famous Grouse 40% £3.80
- Talisker 45% £4.80
- Southern Comfort 35% £3.80
- Jack Daniels 40% £3.80
- Glenmorangie 40% £4.30
- Conor McGregor's Proper 12 40% £4.80
- Jameson 40% £3.80
- Cornish Hell Stone 40% £4
(Smooth, vanilla, warming spiced flavours)

CRAFT CANS/BOTTLES £4.30

- Jubel Peach 4% 330ml (VE) (GF)
- Beavertown Gamma Ray pale ale 5.5% 330ml
- Peroni (GF) 330ml Bottle) 5.1%
- Wild Hare Pale Ale 5% 500ml (GF)
- Guest cans - please ask a staff member

GIN £4.30

- Salcombe 44%
- Whitley Neil Raspberry 43%
- Whitley Neil Rhubarb & Ginger 43%
- Whitley Neil Blood Orange 43%
- Whitley Neil Pink Grapefruit 43%
- Gordons 37.5%
- Gordons Pink 37.5%
- Gordons Peach 37.5%
- Dartmoor Papillion Gin 42%
- Plymouth Gin 41.5%

CORNISH GINS

- Cornish Seahorse 42% £4.30
- Tarquins Dry 43% £4.30
- Tarquins Strawberry & Lime,
Bude Gin 40% £4.30
- Cornish Blue Flamingo Gin 40% £4.30
- Marmalade Old Tom Gin 40% £4.30
- Cornish Pink Flamingo 38% £4.30
- Cornish Seahorse sloe gin 28% £4.30
- Treguddick No.4 Caribbean
Gin 45% £5.30
(Refreshing Caribbean inspired gin)
- Tarquins seadog 57% £5

DRAUGHT

CRAFT

- Preston Pale ale 4.5% £5.50

LAGER

- St Austell Korev 4.8% £5.90
- Carlsberg Pilsner 3.8% £5
- Poretti 4.8% £5.80

STOUT

- Guinness 4.2% £5.50

CIDER

- Thatchers Gold 4.8% £5
- Rattler 6% £5.50

STILL CIDER

- Old Rosie 6.8% £5.50
- Devon Mist 4.5% £5

ALES

- Sharps Atlantic 4.2% £5
- Firebrand Patchwork Rocket 4%
Guest ale
- Sharps Sea Fury 5%

WINE MENU

WHITE WINE

01. Intorno Catarratto Pinot Grigio (VE)

Sicily, Italy

Dry, light and floral.

Bottle £20 | 250ml £6.90
175ml £4.90 | 125ml £3.90

02. Alta Baliza Sauvignon Blanc (VE)

Central Valley, Chile

Dry, fresh and zesty.

Bottle £20 | 250ml £6.90
175ml £4.90 | 125ml £3.90

03. Gravel & Loam Sauvignon Blanc (VE)

Marlborough, New Zealand

Tropical, herbaceous and aromatic.

Bottle £26 | 250ml £8.80
175ml £6.30 | 125ml £4.90

04. Fincas de Azabache

Tempranillo Blanco (VE)

Rioja, Spain

Elegant, peachy and smooth.

Bottle £30

SPARKLING WINE

12. Prosecco Spumante Ca'Bolani (V)

Friuli-Venezia Giulia, Italy

Aromatic, light and appley.

Bottle £26.50

13. Prosecco Spumante Ca'Bolani (V)

Friuli-Venezia Giulia, Italy

Aromatic, light and appley.

20cl £7.80

14. Prosecco Ca'Bolani Rosé (V)

Friuli Venezia Giulia, Italy

Light, delicate red berries.

Bottle £29.50

RED WINE

05. Alta Baliza Merlot (VE)

Central Valley, Chile

Medium, berry-fruits and spice.

Bottle £20 | 250ml £6.90
175ml £4.90 | 125ml £3.90

06. Tamari Malbec (VE)

Mendoza, Argentina

Medium, smooth red fruits

Bottle £21.50 | 250ml £7.90
175ml £5.90 | 125ml £4.40

07. Gran Rosso Primitivo-Negroamaro (VE)

Puglia, Italy

Intense, black fruits and chocolate.Vegan

Bottle £22 | 250ml £8.20
175ml £6.20 | 125ml £4.60

08. Azabache Reserva

Rioja, Spain

Red fruits, vanilla and oak.

Bottle £30

ROSÉ WINE

09. Le Prickly French Rosé (VE)

Languedoc, South of France, France

Fresh, crisp red fruits.

Bottle £21.50 | 250ml £7.90
175ml £5.90 | 125ml £4.40

10. Island Fox Zinfandel Rosé (VE)

California, USA

Sweet, juicy red berries.

Bottle £20.50 | 250ml £7.60
175ml £5.60 | 125ml £4.10

11. Coteaux Varois en Provence

Rosé Domaine Teisseire (VE)

Côtes de Provence, South of France, France

Elegant, delicate summer fruits.

Bottle £30



PRESTON GATE INN

MENU

WELCOME TO THE PRESTON GATE INN

• FREE HOUSE • GOOD FOOD



WiFi Preston 22

Tel: 01288 354 017

PRESTONGATEINN.CO.UK

STARTERS

Curried broccoli fritters with vegan curried mayo (GF) (VE)	£8
Bread board, balsamic, oil and butter	£6
Crispy confit duck bon bons, with hoi sin and coriander, Chinese style chilli sauce	£8
Smoked applewood and mature cheddar breaded cheese bites, pineapple and jalapeno salsa (V)	£8
BBQ chicken wings, chilli and sesame sauce, fresh chilli and spring onion	£8
Halloumi fries, pesto, honey and chilli glaze (GF) (VE)	£8
Jerk jackfruit arancini, pineapple and jalapeno relish (VE)	£8
Whitebait with lemon, caper and smoked paprika mayo (GF)	£8
Garlic and chilli king prawn bruschetta, pesto, crispy parma ham, tomato, lime and chilli salsa	£8
Chicken, smoked bacon, apricot and pistachio terrine, Preston chutney, poppy seed tuile	£8
Beetroot falafel bites, herb oil, sriracha mayo (VE)	£8

CIABATTA SANDWICHES

All ciabatta served with mixed leaf and a bucket of chips £14

- Steak strips, chimichurri, smoked applewood, crispy onions
- Salt beef, pickles, sweet onions, burger sauce
- Salt and pepper chicken strips, sriracha mayo, Preston Slaw
- Ham, sundried tomato, mustard mayo
- Beetroot falafel, sriracha mayo, pineapple and jalapeno relish (VE)
- Pan fried garlic and chilli king prawns, crispy parma ham, sweet chilli and coriander mayo
- Classic cheese and chutney
- Brie, bacon, and cranberry
- Mozzarella, tomato, balsamic and pesto

All our bread is sourced from Electric Bakery in Bude

TAKEAWAY

	Small	Large
Beer battered fish & chips, peas & tartar sauce	£8	£13
Mushroom and halloumi burger / Polenta burger with chips (V) (VE)	£13	£13
8oz Cornish beef burger / fish burger / piri piri chicken burger with chips	£14	£14
Lightly spiced chickpea & mediterranean vegetable curry, chilli jam, poppadom & rice (VE) (GF)	£15	£15
Why not add Chicken £5.50 or King Prawns £6		
Roasts (Sunday only)	£8.50	£14
Why not add a 2 pint container of any draught product		£9

MAINS

Beer battered fish & chips, garden peas and tartar sauce	£16
Pan fried hake fillet, purple potatoes, mixed bean cassoulet, tomato, chorizo, herb oil and tenderstem broccoli	£21
Pan seared chicken breast, paprika and parmesan crumb, crispy parma ham potato cake, sweet pickled vegetables, pesto cream sauce	£21
Chickpea & mediterranean vegetable curry, chilli jam, Poppadom & Rice (GF) (VE)	£15
Why not add Chicken £5.50 or Prawns £6	

STEAKS

Steaks – served with onion rings, mix leaf, roasted tomato, flat mushroom, and chips.

8oz Cornish rump steak	£20
10oz Cornish sirloin steak	£25
10oz Cornish ribeye steak	£27

Steak Sides

Peppercorn sauce	£3
Chimichurri	£3
Surf up your turf! Add some garlic butter king prawns	£6

BURGERS

All burgers are served in an Electric Bakery challah bun with pickles, tomato, sweet onions and mixed leaf with chips unless otherwise stated

Burger Add-ons £2.50
Hash brown
Bacon

Fish burger filled with chunky fish goujons and tartare sauce	£15
Mushroom and halloumi burger, chilli jam (V)	£16
Piri Piri chicken breast burger with spicy onions & garlic mayonnaise	£17
8oz Cornish beef burger, cheddar, and burger sauce	£16.50
Sweetcorn, sweet chilli and sweet potato polenta burger, Preston slaw, pineapple and jalapeno relish, sriracha mayo in a Electric Bakery bun (VE) (GF on request)	£16.50

(Our beef burgers may sometimes appear pink, this is due to the beautiful steak mince we use to make them)

SIDES

	Small	Large
Chips (GF)	£3.50	£6
Onion rings	£3.50	£6
Cheesy chips (GF)	£4	£6.50
Side salad (GF)		£4
Electric Bakery ciabatta roll and seasoned butter		£2
Olives		£3

DESSERT MENU

Chocolate brownie (GF)	£11
Sticky toffee pudding	£3.50 / £5
Baked baileys and vanilla cheesecake, white chocolate and coffee bean coulis	£7.50
Individual lemon tart, candied lemon, lime and honey crème fraiche	£7.50
All served with ice cream	£7.50
Cheeseboard	£11
Strawberry, vanilla or chocolate ice cream	£3.50 / £5
Chocolate fudge cake with vegan ice cream when requested (VE)	£7.50

KIDS MENU £7

Cheeseburger and chips	Mushroom and halloumi burger with chips (V)
Fresh, home battered chicken nuggets, chips and peas	Spaghetti bolognese
Fish and chips with peas	

SOFT DRINKS

Franklins original / light / elderflower tonic water 200ml	£2.80
Ginger beer	£3.30
Ginger ale	£2.80
Orange and passion fruit / apple and mango / apple and raspberry J20 250ml	£3.30
Sparkling apple	£3.30
Elderflower presse	£3.30
Apple / orange / cranberry / tomato / pineapple juice	£3.30
Coastal still/sparkling mineral water 250ml	£2.80
Pepsi / R whites lemonade / diet pepsi	£3.60 / £2.10
Kids – cawston press 200ml apple & pear / apple & mango / apple & summerberries	£1.80

LOW & NO ALCOHOL

Heineken 0.0%	£3.80
Adnams ghost ship 500ml 0.5% (VE)	£4.30
Pentire adrift Cornish 0.0% Gin 50ml	£3.80
Brooklyn special effects 330ml 0.4%	£4.30
Thatchers zero 500ml 0.0% (GF)	£4.30
Old mout berries and cherries 500ml 0.05%	£4.30
Cornish Firebrand Shorebreak hazy pale 0.5%	£4.30

If you have any dietary requirements or allergies, please speak to a member of staff who will be more than happy to help.
(GF) Gluten Free (A) Available (VE) Vegan (V) Vegetarian