



ALL DAY BRUNCH

Cornish Brunch 10.95

Locally Sourced Sausage, Smoked Back Bacon, Black Pudding, Hogs Pudding, Hash Brown, Beans, Portobello Mushroom, Roasted Tomato, Toast & Butter
Fried, Poached Or Scrambled Egg

Veggie Brunch (V) 10.95

Plant Based Sausage, Roasted Tomato, Flat Mushroom, Hash Brown, Baked Beans, Flame Roasted Peppers, Grilled Halloumi, Toast & Butter
Fried, Poached Or Scrambled Egg

American Diner 12.95

2 Buttermilk Pancakes, Smoked Streaky Bacon, Maple Syrup, 2 Hash Browns, 2 Locally Sourced Sausages, Baked Beans
Fried, Poached Or Scrambled Eggs

Brunch Banger Wrap 11.95

Smoked Back Bacon, Locally Sourced Sausage, Melted Cheddar, Hash Brown & Scrambled Eggs, Served With 2 Hash Browns

Smashed Avo Toast (Ve) 8.95

Two Slices Of Toasted Sourdough Topped With Smashed Avocado, Rocket, Tomato Salsa, Olive Oil & Chilli Flakes

Add Smoked Streaky Bacon 1.75
Add 2 Poached Eggs (V) 1.75

Brunch Bagel 11.95

Smoked Back Bacon, Locally Sourced Sausage, Swiss Cheese & A Fried Egg, Served With 2 Hash Browns

Buttermilk Pancake Stack 9.25

3 Zafs Recipe Buttermilk Pancakes with a choice of topping:
Smoked Streaky Bacon & Maple Flavoured Syrup
Berry Compote & Greek Yoghurt (V)

ZAFIROS CAFÉ BAR

FOOD MENU

BAGELS

A Toasted Bagel With A Choice Of Fillings, Served With Salted Hand-Cooked Crisps & Dressed Salad

UPGRADE TO FRIES + £2

Sundried Tomato & Mozzarella (V) 8.25

With Sliced Tomato, Melted Cheddar & Basil Pesto

New Yorker 9.95

Sliced Pastrami, Swiss Cheese, Dijonnaise & Pickled Slaw

Bacon, Brie & Sweet Chilli Jam 9.75

Smoked Back Bacon, Melted Brie, Sweet Chilli Jam & Rocket

Smoked Salmon & Cream Cheese 9.95

Smoked Salmon Slices, Cream Cheese, Cucumber & Micro Leaves

IPA Battered Fish Finger 12.95

IPA Battered Cod Goujons, Lemon & Dill Mayo & Cos Lettuce

Zafiros Club 12.95

Grilled Chicken Breast, Smoked Streaky Bacon, Swiss Cheese, Mixed Leaves, Sliced Tomato & Roasted Garlic Mayo

SALADS

Grilled Chicken & Bacon Caesar 12.95

Grilled Chicken Breast, Smoked Bacon, Cos Lettuce, Cucumber, Rocket, Sundried Tomatoes, Chopped Herbs, Caesar Dressing, Sourdough Croutons & Topped With Parmesan Shavings

Feta & Hot Honey (V) 12.95

Crumbled Feta, Mixed Leaves, Tomato, Cucumber, Red Onion, Roquito Pepper Pearls, Citrus Marinated Olives, Rocket, Pomegranate, Mint Yoghurt & Hot Honey Drizzle

WRAPS

Chargrilled Flour Tortilla With A Choice Of Fillings, Served With Salted Hand-Cooked Crisps & Dressed Salad

UPGRADE TO FRIES + £2

Buttermilk Chicken & Bacon 12.95

Buttermilk Fried Chicken, Smoked Streaky Bacon, Swiss Cheese, Roasted Garlic Mayo, Cos Lettuce, Tomato Slices & Cucumber & Sweet Chilli Jam

Slow Cooked Pulled Pork 12.50

Slow Cooked BBQ Pulled Pork, Melted Cheddar & Mozzarella, Pickled Slaw & Cos Lettuce

Korean Chicken 12.95

Buttermilk Fried Chicken Tossed In Korean BBQ Sauce, Cos Lettuce, Pickled Red Chillies, Cucumber, Tomato Slices & Gochujang Mayo

Buddha Wrap (Ve) 9.95

Smashed Avo, Roasted Garlic Houmous, Mixed Leaves, Cos Lettuce, Roquito Pepper Pearls, Cucumber, Sliced Tomato, Chopped Herbs, Red Onion, Citrus Marinated Olives

BURGERS

Served In A Toasted Brioche Bun Alongside
A Dressed Side Salad

ADD FRIES + £2

Classic Zafs 10.95

Our Recipe Beef Burger, Cos Lettuce, Sliced Tomato & Roasted Garlic Mayo

BBQ Bacon Cheese 12.50

Our Recipe Beef Burger, Smoked Streaky Bacon, Melted Cheddar, Cos Lettuce, Sliced Tomato & BBQ Sauce

Hot Chick 12.95

Hot Honey Buttermilk Fried Chicken, Swiss Cheese, Smoked Streaky Bacon, Cos Lettuce, Sliced Tomato & Dijonnaise

Korean Chicken 13.25

Buttermilk Fried Chicken Tossed In A Korean Style BBQ Sauce, Topped With Pickled Red Chillies, With Cos Lettuce, Sliced Tomato & Gochujang Mayo

Halloumi & Pomegranate (V) 13.95

Fried Halloumi, Flame Roasted Peppers, Mint Yoghurt, Pomegranate, Sliced Tomato, Rocket, Sweet Chilli Jam

PROUD TO SUPPORT LOCAL SUPPLIERS

	MILES
ST PIRANS PORK	4.9
COLIN CARTERS EGGS	6.5
BAKER TOMS BREAD	9.6
RODDAS CREAMERY	9.5
WEST COUNTRY FRUIT & VEG	10.8
M YATES BUTCHERS	12.8



SMALL PLATES

ANY 2 FOR £15 / ANY 3 FOR £20 / ANY 5 FOR £30

Antipasti Plate (Ve) 7.95

Toasted Sourdough, Cornish Market Olives, Roasted Garlic Houmous, Pomegranate, Roquito Pepper Pearls, Sundried Tomato & Olive Tapenade, Olive Oil & Balsamic

Glazed Chicken Strips 8.75

4 Buttermilk Fried Chicken Strips, Glazed With A Choice Of:

Cajun Dusted Hot Honey, Served With Roasted Garlic Mayo
Korean BBQ, Served With Gochujang Mayo

Tomato Bruschetta (Ve) 7.95

Slices Of Toasted Sourdough, Fresh Tomato, Roasted Garlic & Fresh Basil, Topped With Sundried Tomato & Olive Tapenade

Pulled Pork Melting Pot 7.95

Slow Cooked BBQ Pulled Pork With Caramelised Onions, Melted Cheddar & Mozzarella, Served With Toasted Sourdough

Mini Caesar Salad 7.95

Cos Lettuce, Cucumber, Sundried Tomatoes, Caesar Dressing, Sourdough Croutons & Parmesan Shavings

Loaded Quesadillas 8.45

Grilled Mini Flour Tortillas Filled With Cheddar & Mozzarella & A choice Of Filling, Served With Soured Cream & Smashed Avocado:

Just Cheese (V) (7.25)

Cajun Dusted Hot Honey Chicken

Slow Cooked BBQ Pulled Pork

Fajita Veg (V)

Loaded Nachos 8.45

Warm Corn Tortillas Topped With Nacho Cheese Sauce, Melted Cheddar, Soured Cream, Smashed Avocado & Fresh Tomato Salsa & Pickled Red Chillies

Just Cheese (V) (7.25)

Cajun Dusted Hot Honey Chicken

Slow Cooked BBQ Pulled Pork

Fajita Veg (V)

Popcorn Halloumi (V) 8.75

Fried Halloumi Pieces, Pomegranate, Mint Yoghurt, & Sweet Chilli Jam

Greek Salad (V) 7.95

A Chopped Salad Of Cucumber, Roquito Pepper Pearls, Red Onion, Olives, Tomato, Mint, Chopped Parsley, Feta, Olive Oil & Oregano Dressing

Beer Battered Cod Goujons 8.95

3 IPA Battered Cod Goujons, Served With Lemon & Dill Mayo

Loaded Fries 8.45

Skin-On-Fries With Melted Cheddar, Soured Cream, Chopped Parsley & A Choice Of Topping:

Slow Cooked BBQ Pulled Pork

Buttermilk Fried Chicken

Fried Halloumi (V)

Fajita Veg (V)

Salt & Pepper Squid 8.45

8 Fried Salt & Pepper Squid Pieces Served With Roasted Garlic Mayo & Lime

PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS. WE MAKE EVERY EFFORT TO TRAIN OUR STAFF, HANDLE OUR INGREDIENTS CAUTIOUSLY AND RESPECT DIETARY REQUIREMENTS. HOWEVER, DUE TO THE OPERATIONAL NATURE OF OUR KITCHEN WE CANNOT GUARANTEE ANY DISH TO BE ALLERGEN FREE