

FOOD



ALL DAY BRUNCH

Cornish Brunch 9.95

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) 9.95

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

American Diner 12.25

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

Just Bacon / Sausage Sandwich 4.95

Either Smoked Back Bacon Or Locally Sourced Sausages
Add 2 Hash Browns £1.50

Smashed Avo Toast (Ve) 6.95

Two Slices Of Toasted Sourdough Topped With Smashed Avocado, Fresh Watercress, Olive Oil & Chilli Flakes
Add 2 Poached Eggs (V) 1.75
Add Grilled Chorizo 1.75

Buttermilk Pancake Stack 7.95

3 Zafs Recipe Buttermilk Pancakes with a choice of topping:
Smoked Streaky Bacon & Maple Flavoured Syrup
Sliced Banana & Belgian Chocolate Sauce



SANDWICHES

Thick Bloomer Bread With A Choice Of Fillings, Served With Salted Hand-Cooked Crisps & Dressed Salad

UPGRADE TO FRIES +£2.50

Ham, Cheese & Chutney 7.25

Sliced Gammon Ham, Extra Mature Cheddar & 'Cornish Larder' Chutney

Bacon, Brie & Cranberry Toastie 7.95

Smoked Back Bacon, Cornish Brie & Cranberry Sauce

Halloumi & Smashed Avo (V) 9.45

Fried Halloumi, Smashed Avocado, Fresh Watercress & Sweet Chilli Jam

Fish Finger Sandwich 10.95

IPA Battered Cod Goujons, Lemon & Dill Mayo & Fresh Watercress

SALADS

Grilled Chicken & Chorizo 11.95

Grilled Chicken Breast, Grilled Chorizo, Mixed Leaves, Roquito Pepper Pearls, Cucumber, Watercress, Caramelised Onions, Chopped Herbs, Honey & Mustard Dressing

Feta & Hot Honey (V) 11.95

Crumbled Feta, Mixed Leaves, Tomato, Cucumber, Red Onion, Roquito Pepper Pearls, Citrus Marinated Olives, Watercress, 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 +£2.50

Buttermilk Chicken & Bacon 10.25

Buttermilk Fried Chicken, Smoked Streaky Bacon, Sliced Cheddar, Roasted Garlic Mayo, Shredded Lettuce, Tomato Slices & Cucumber & Sweet Chilli Jam

Brunch Banger 10.95

Smoked Back Bacon, Locally Sourced Sausage, Melted Cheddar Hash Brown & Scrambled Eggs, Served With 2 Hash Browns *Veggie/Vegan Option Available*

Slow Cooked Pulled Pork 10.25

Slow Cooked Pulled Pork, BBQ Sauce, Caramelised Onions, Melted Cheddar & Shredded Lettuce

Buddha Wrap (Ve) 7.25

Smashed Avo, Crispy Chickpeas, Roasted Garlic Houmous, Mixed Leaves, Iceberg lettuce, Roquito Pepper Pearls, Cucumber, Sliced Tomato, Chopped Herbs, Red Onion, Citrus Marinated Olives

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
WESTCOUNTRY FRUIT & VEG	10.8
M YATES BUTCHERS	12.8



BURGERS

Served In A Toasted Brioche Bun Alongside
A Dressed Side Salad

ADD FRIES + £2.50



SMALL PLATES

ANY 2 FOR £12 / ANY 3 FOR £15

IDEAL FOR SHARING

Classic Zafs 9.95

6oz Beef Burger, Shredded Lettuce, Sliced Tomato & Zafiros Burger Sauce

BBQ Bacon Cheese 12.25

6oz Beef Burger, Smoked Streaky Bacon, Melted Cheddar, Shredded Lettuce, Sliced Tomato & BBQ Sauce

Zafs Club 12.50

Grilled Chicken Breast, Melted Cheddar, Smoked Streaky Bacon & Smashed Avocado, Shredded Lettuce, Sliced Tomato & Roasted Garlic Mayo

Brie Luxe 12.95

6oz Beef Burger, Smoked Streaky Bacon, Melted Cornish Brie, Watercress, Sliced Tomato & Cranberry Sauce

Cajun Chicken & Chorizo 10.45

Cajun Spiced Chicken Breast, Grilled Chorizo, Melted Cheddar, Shredded Lettuce, Sliced Tomato & Sriracha Mayo

Halloumi & Pomegranate (V) 13.95

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

Sourdough, Olives & Houmous (Ve) 6.15

Toasted Sourdough, Cornish Market Olives & Roasted Garlic Houmous Topped With Roquito Pepper Pearls & Olive Oil

Hot Honey Chicken Strips 6.75

4 Buttermilk Fried Chicken Strips, Drizzled With Hot Honey & Served With Roasted Garlic Mayo

Loaded Fries 6.95

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

Just Cheese (V) (5.25)

Slow Cooked BBQ Pulled Pork

Buttermilk Fried Chicken

Fried Halloumi (V)

Chinese Style Salt & Pepper With Sriracha Mayo (V)

Salt & Pepper Squid 6.85

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

Beer Battered Cod Goujons 6.95

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

Loaded Quesadillas 6.95

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

Just Cheese (V) (5.25)

Cajun Chicken

Slow Cooked BBQ Pulled Pork

Grilled Chorizo

Flame Roasted Peppers & Caramelised Onions (V)

Loaded Nachos 6.95

Flour Nachos Topped With Melted Cheddar, Soured Cream & Smashed Avocado

Just Cheese (V) (5.25)

Buttermilk Fried Chicken

Slow Cooked BBQ Pulled Pork

Grilled Chorizo

Flame Roasted Peppers & Caramelised Onions (V)

Fried Halloumi Fingers (V) 6.75

4 Fried Halloumi Fingers, Pomegranate, Mint Yoghurt, & Sweet Chilli Jam

Greek Salad (V) 6.25

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

Pulled Pork Melting Pot 7.25

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

Glazed Chorizo 7.25

Grilled Chorizo Coins Cooked With Red Wine & Roasted Garlic, Served With Toasted Sourdough

EXTRAS

Bowl Of Skin-On-Fries (Ve) 3.25

With Melted Cheddar & Mozzarella (V) 4.95

Citrus Peel Marinated Olives (Ve) 3.00

A Bowl Of Cornish Citrus-Peel Marinated Olives

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

Owned by the same local family since opening in 2006
we take pride in supporting local cornish suppliers &
we make our own recipes in house where possible