

# SUNDAY LUNCH

## STARTERS

### SOUP OF THE DAY

(v\*/gf\*) Sea salt rosemary focaccia

### ROASTED GARLIC, THYME, RADDISH & BEETROOT

(v\*/n\*) Whipped goats cheese with honey, candied walnuts & balsamic reduction

### APRICOT HAM HOCK TERRINE

Apple cider chutney, sourdough & mustard dressing

### SMOKED SALMON PARFAIT

(gf\*) Melba toast, pickled cucumber and fennel on endive with lemon dressing

## MAINS

### SLOW COOKED BEEF BRISKET *Red currant jus*

### ROASTED PORK BELLY *Crackling, caramelised apple purée, tarragon and mushroom sauce*

*Both served with rosemary potatoes, carrots, honey parsnips, peas, cauliflower cheese  
bake and Yorkshire pudding*

### NUT ROAST

(v\*) New potatoes, seasonal vegetables, Yorkshire pudding and juniper berry sauce

### KORMA SPICED CURRY: SEAFOOD OR VEGETABLE

(v\*) Sweet potato, chickpeas, spinach and kachumber, poppadom and mango chutney

### 60Z ANGUS BURGER

(gf\*) Streaky bacon, cheddar, BBQ sauce, brioche bun, slaw with either chips or wedges

### SPICY BEAN BURGER

(v) Smashed avocado, sweet chilli sauce, brioche bun, slaw with either chips or wedges

### TEMPURA BATTERED HADDOCK

Triple cooked chips, minted garlic and chilli peas, tartar sauce, lemon and Cornish sea salt

### STONE COOKED PIZZA

Choose from: Margarita

Pepperoni

BBQ Pulled Jackfruit

Ham and Pineapple

## DESSERTS

### STICKY TOFFEE PUDDING

Sea salt caramel sauce, vanilla ice cream or clotted cream

### CHOCOLATE BROWNIE

Vanilla ice cream and strawberries

### PINA COLADA

(v) Roasted rum pineapple, mango and passion fruit sorbet, coconut cream, passion fruit and melon

### CORNISH CHEESE BOARD

(v/gf\*) Brie, garlic yarg, Cornish blue, celery, grapes, apple cider chutney and biscuits

**One Course £14 | Two Course £20 | Three Course £24 | Under 12s £11 (separate menu)**

(v) vegan, (gf) gluten free, (df) dairy free, (\*) available on request