

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