

Sample Sunday Lunch Menu  
(Autumn/Winter 2024)

Goats Cheese Panna Cotta  
*Candied Beetroot | Port & Plum Jelly | Caramelised Walnuts*

Cornish Monkfish "Scampi"  
*Katsu Style Curry Sauce | Thai Coleslaw | Lime*

Crispy Tregirls Farm Pork Belly  
*Pak Choi | Pomegranate | Teriyaki Sauce*

Torched Cornish Mackerel  
*Tomato Salad | Pickled Cucumber | Dill Mayo*

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Sunday Lunch;

Choice of...

Topside of Cornish Beef  
Roast Loin of Pork & Crackling  
Roast Breast of Chicken Supreme  
Our Nut Roast

Served with...

*Duck Fat Roasted Potatoes | Honey Roast Parsnip | Cauliflower Cheese  
Carrot & Swede Puree | Vegetables | Proper Gravy  
(Nut Roast served with Roast New Potatoes)*

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Sticky Toffee Pudding  
*Butterscotch Sauce | Double Cream*

Chocolate Pot  
*Chocolate Mousse | Chocolate Crumb | Honeycomb*

Affogato al Cafe  
*Cornish Ice Cream | Amaretti Crumb | Baileys | Double Espresso*

Cheese Board  
*Godminster Cheddar | Helford Blue | Cornish Brie  
Crackers & Chutney \*(£3 supplement)*

Main Course Only £16.95 | £23.95 2 Course | £29.95 3 Course

*Please advise of any dietary requirements upon booking. Substitutions can be made with prior notice. Due to being a one chef kitchen, certain allergies, intolerances or dietary requirements may not be possible to accommodate. We apologise in advance for this.*