

Sample Sunday Lunch Menu

(Autumn/Winter 2025)

Goats Cheese Panna Cotta

Candy Beetroot | Fig | Caramelised Walnuts

Cornish Monkfish "Scampi"

Thai Style Curry Sauce | Red Cabbage Coleslaw | Lime

Tregirls Farm Lamb Kota

Flatbread | Mint Yoghurt | Cucumber Salad

Torched Cornish Mackerel

Tomato Salsa | Smoked Mackerel Pate

Sunday Lunch;

Choice of...

Topside of Cornish Beef

Roast Loin of Pork & Crackling

Roast Breast of Chicken Supreme

Our Nut Roast

Served with...

Crispy Roasted Potatoes | Honey Roast Parsnip | Cauliflower Cheese

Carrot & Swede Mash | Buttered Carrots & Fine Beans | Proper Gravy

(Nut Roast served with Roast New Potatoes)

Sticky Toffee Pudding

Butterscotch Sauce | Double Cream

*(*feeling full? Our Sticky Toffee Pudding can be packaged up to take home for later)*

Vanilla Panna Cotta

Poached Cherries | Hazelnut & Praline Shortbread

Affogato al Cafe

Cornish Ice Cream | Amaretti Crumb | Baileys | Double Espresso

Cheese Board

Extra Mature Cornish Cheddar | Helford Blue | Cornish Truffled Brie

*Crackers & Chutney *(£3 supplement)*

Main Course Only £17.95 | £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.