



Example Sunday Menu from 12 – 3pm
Card only – no cash payments

Sunday Roast

(Please let us know for Gluten Free, Vegan or Dairy free)

A traditional Sunday roast with your choice of meat, crispy roast potatoes,
a selection of fresh vegetables, Yorkshire pudding & gravy

(Beef, Honey Roasted Gammon, Vegetarian Nut Roast)

Large Roast

£12.95

Small Roast

£9.95

Ploughman GF*

Roast Ham, ½ Pork Pie, Davidstow Cheddar, Cornish Brie,
Mixed Leaves, Pickled Coleslaw, Onion Chutney, Toasted Focaccia

£10.95

Cured Trout

Trout, Green Chili, Coriander, Spring Onion, Toasted Sesame Seeds,
Prik Nam Pla Dressing

£8.00

Soup V* VG*GF*

Fresh Daily Soup served with Char Toasted Bread

£6

Goats Cheese Salad V VG*GF*

Whipped Goats Cheese, Roasted Beetroot, Candied Seeds with salad

£8.95

[Children's Menu](#)

(Please let us know for Gluten Free, Vegan or Dairy free)

£6.95

Cornish Sausages GF*

Chips, Beans or Peas

Vegetarian Sausages V DF*

Chips, Beans or Peas

Chicken Goujons GF*

Chips, Beans or Peas

Sides

Sweet potato fries £4.00 VG GF* Mixed leaf salad £4.00 GF* VG* Mixed vegetables £4.00 GF* VG*

Garlic bread £3.25 / with melted cheddar cheese £4.25 GF* V* Chips £3.50 VG GF*

Cheesy Chips £4.50 V GF* New potatoes £3.75 GF *VG* Homemade Onion Rings £4.50 GF *VG*

Our kitchen uses allergenic ingredients. We do not have a specific allergen free zone or dedicated fryers.

Dessert Menu

(Please let us know for Gluten Free, Vegan or Dairy free)

Sticky Toffee & Date Pudding ^V

Sticky toffee Sauce, Vanilla Ice Cream
£6.95

Chocolate Trifle ^V

Marsala-soaked Sponge, Chocolate Mouse, Fresh Custard,
Chantilly Cream, Honeycomb, Chocolate Crumb
£6.95

Rice Pudding ^{V VG GF}

Hot Rice Pudding, Dead Mans Fingers Rum soaked Fruit
£6.95

Lemon Crème Brûlée ^{V GF*}

£6.95

Cornish Cheese Board ^{V* GF*}

150g of Two west Country Cheeses, Miller Crackers, Grapes,
Onion Chutney, Port and Apple Jelly
£8.95

Moomaid Cornish Ice Cream

1 scoop £2.10 • 2 scoops £3.70 • 3 scoops £4.60

Cornish Clotted Cream Vanilla • Mint Choc Chip • Shipwreck (Salted Caramel & Honeycomb)
• Pedro Ximenez Rum & Raisin • Belgian Chocolate • Strawberry & Clotted Cream

Optional – Cornish Clotted Cream £1.25

Vegan Ice Cream & Sorbet

Chocolate • Vanilla • Lemon • Raspberry • Passionfruit

Children's Dessert Menu

All £ 2.10

1 scoop Ice cream

Cornish Clotted Cream Vanilla • Belgian Chocolate • Strawberry & Clotted Cream •

Greek Yoghurt with fresh fruit ^{GF V}

Peach Melba – peaches, ice cream & cream ^{GF V}

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*Please speak to your waiter if you have any dietary requirements. All dishes on this menu are subject to ingredients availability.
GF - Gluten Free, GF* - Can Be Gluten Free With Modifications, V – Vegetarian, VG – Vegan VG* - Can Be Vegan with Modifications
- DF- Dairy Free- DF* - Can be Dairy Free with Modifications*