



Sunday Lunch & Dinner

Sample Menu

Lunch from 12 – 2.45pm/ Dinner from 6 – 8.30pm

Starters

Soup of the Day with crusty bread ^{VG V DF GF*}

Cornish Charcuterie, olives, rocket, balsamic and bread ^{GF*}

Smoked mackerel pate, Sour dough toast & pickled vegetables ^{GF*}

Roasted vegetable and wild mushroom risotto ^{VG V DF GF}

Main Courses

Slow Braised Brisket of Cornish Beef and Yorkshire pudding ^{GF*}

Loin of Primrose Herd Pork with Apple sauce ^{GF*}

Free-range Cornish chicken with Sage & Onion Stuffing ^{GF*}

Vegetable Nut roast with Yorkshire pudding ^{VG V DF GF*}

Butter roasted Loin of Hake ^{GF}

All served with crispy roast potatoes and a selection of seasonal vegetables and real gravy!

1 Course £18.95/2 Courses £23.50/3 Courses £29.50

Kids - 1 Course £8.50/2 Courses £ 11.50/3 Courses £ 14.50

Desserts

Dark Chocolate & Raspberry Tart ^{VG V}

Raspberry Sorbet & Raspberries

Sticky Toffee Pudding ^V

Toffee Sauce & Vanilla Clotted Cream Ice Cream

Cheesecake ^V

Ask for Today's Flavour

Cornish & West Country Cheese Board ^{GF*}

Selection of Biscuits, Chutney & Grapes

Moomaid Cornish Ice Cream

2 scoops of your choice

Cornish Clotted Cream Vanilla

Almond & Cherry

Shipwreck (Salted Caramel & Honeycomb)

Pedro Ximenez Rum & Raisin

Belgian Chocolate

Strawberry & Clotted Cream

Optional – Cornish Clotted Cream £2.95

Vegan Ice Cream – Chocolate • Vanilla

Sorbet – Lemon • Raspberry

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