



Sunday Menu from 12pm – 2.30pm/6pm – 8.30pm

Starters

Duck Liver Parfait ^{GF*}

Quackling Butter, Cranberry Jam & Toasted Sourdough

Brie &

Cranberry Arancini ^{GF V}

Rocket & Balsamic

Onion Bhaji ^{GF VG V DF}

Mango Chutney & Sweet Curry Sauce

Main Courses

Slow Braised Brisket of Cornish Beef ^{GF*}

Loin of Primrose Herd Pork ^{GF*}

Free-Range Cornish Chicken with Sage & Onion Stuffing ^{GF*}

Vegetable Nut Roast ^{VG* V DF* GF*}

Butter Roasted Hake Loin with Herb Crumb ^{GF*}

***All served with crispy roast potatoes, selection of seasonal vegetables,
Gravy and Yorkshire Pudding*** ^{GF* DF*}

1 Course £18.50/2 Courses £23.50/3 Courses £28.50

Smaller Appetite 1 Course £12.50/2 Courses £16.50/3 Courses £20.50

Kids Roast £8.55 + Tub Ice Cream + £2.95 = £ 11.50



Desserts

Bailey Crème Brûlée ^{V GF*}

Pistachio Shortbread

Steamed Ginger Pudding ^V

Moomaid Mascarpone, Cointreau & Cassata Ice Cream

Chocolate Delice ^{V VG* DF*}

Toasted Hazelnuts, Honeycomb

Chocolate Brownie ^V

Chocolate Sauce, Clotted Cream Vanilla Ice Cream

Cornish & West Country Cheese Board ^{GF* V}

3 Cheeses & a Selection of Biscuits with Chutney & Grapes

Moomaid Cornish Ice Cream ^{V GF*}

2 scoops

Cornish Clotted Cream Vanilla • Mascarpone, Cointreau & Cassata

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

Kids – Tub of Callestick Farm Ice Cream