



Sunday Roast Menu – Example Menu

Menu from 12pm – 2.30pm/6pm – 8.00pm

Starters

A Trio of Smoked Cornish Fish GF DF
Caper Salad & Lemon Mayonnaise

Cornish Charcuterie GF*
Salami, Chorizo, Copa Ham
Olives, Pickles, Parmesan, Pesto & Rocket

Roasted Butternut Squash & Red Pepper Soup GF* DF* VG* V
Artisan Bread & Butter

Main Courses

Brisket of Cornish Beef GF*

Primrose Herd Loin of 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

Strawberry & Lime Crème Brûlée ^{V GF*}

Raspberries, Vanilla Shortbread

Sticky Toffee Pudding ^V

Moomaid Shipwreck Ice Cream

Lemon Cheesecake ^{V VG DF}

Berry Compote

Marazion Mess ^{V GF}

Homemade Almond Meringue, Local Strawberries, Raspberry Sauce,
Chantilly Cream & Almond Brittle

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 •

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*