



Sunday Roast Menu Lunch & Dinner

Example Menu

(maximum 2 hours per table)

Starters

Seafood Gratin

Crab, Prawns, Scallops
Toasted Sour Dough, Watercress & Lemon

Mushroom Truffle Pate ^{GF* DF VG V}

Pickled Vegetables, Sourdough Toast

Cornish Charcuterie ^{GF*}

Salami, Chorizo, Copa Ham
Olives, Pickles, Parmesan, Pesto & Rocket

Soup ^{GF* DF* VG* V}

Tomato & Red Pepper Soup

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 Stone Bass with Herb & Caper Butter (*Supplement of £3.00*) ^{GF}

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

1 Course £19.95/2 Courses £24.95/3 Courses £29.95/Kids Roast £9.50

**Smaller Appetite 1 Course £14.95/2 Courses £19.95/3 Courses £24.95
(all courses ordered must be smaller appetite)**

We are unfortunately not able to accommodate an Onion or Garlic Allergy with our Roasts, please ask what other dishes are available

Kids Menu - £9.50 - Mains

Mini Fish & Chips with Beans or Peas ^{GF DF}/Chicken Goujons & Chips with Beans or Peas ^{GF}
Tomato Pasta with Cheese & Garlic Bread ^{V DF*}



Desserts

Sticky Toffee Pudding ^V

Moomaid Vanilla Ice Cream

Baked Tonka Bean Cheese Cake ^V

Fresh Berries, Blue Berry Compote

Strawberry & Lime Crème Brûlée ^{V GF*}

Raspberries, Vanilla Shortbread

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 • Pedro Ximenez Rum & Raisin

Belgian Chocolate • Strawberry & Clotted Cream •

Shipwreck (Salted Caramel & Honeycomb)

Optional – Cornish Clotted Cream £2.95

Vegan Ice Cream – Chocolate • Vanilla

Sorbet – Lemon • Raspberry