



Sunday Roast Menu Lunch & Dinner 12pm to 7.15pm

Example Menu

Starters

£5.00

St Ives Smokehouse Salmon ^{GF DF}

Celeriac & Apple Slaw, Baby Capers & Chervil

Chicken Liver Parfait ^{GF*}

Red Onion Jam, Black Pepper Butter & Toasted Sourdough

Carrot & Coriander Soup ^{GF* DF* VG* V}

Artisan Bread

Tempura Vegetables ^{GF VG V DF}

Red Onion & Sweet Chilli Jam

St Austell Bay Mussels

Shallots, White Wine, Garlic & Cream,
Crusty Bread

Mains

£19.95/£14.95

Slow Braised Brisket of Cornish Beef ^{GF*}

Honey & Mustard Glazed Gammon

Roast Breast of Local Chicken with Sage & Onion Stuffing

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

Mixed Roast (max 2 meats) (Supplement of £3.00) ^{GF*}

Butter Roasted Hake (Supplement of £3.00)

All served with Crispy Roast Potatoes, Honey Roasted Parsnip, Carrot & Swede Mash,

Green Cabbage & Broccoli Mix, Gravy and Yorkshire Pudding

Add bowl of Cauliflower & Leek Bake £3.00 -

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

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

£5.00

Chocolate Brownie ^{V VG* DF*}
Cherry Compote, Moomaid Vanilla Ice Cream

Coffee & Walnut Pavlova ^{GF}
Homemade **Walnut** Meringue, Chantilly Cream,
Walnut Brittle, Coffee Toffee Sauce

Baileys Crème Brûlée ^{V GF*}
White Chocolate Shortbread

Cornish & West Country Cheese Board ^{GF* V}
(Supplement of £3.00) ^{GF*}
West Country Cheeses & a Selection of Biscuits with Chutney & Grapes

Moomaid Cornish Ice Cream ^{V GF*}
2 scoops

- Cornish Clotted Cream Vanilla
- Almond & Cherry • Crusty Juggler Rum & Raisin
 - Strawberry & Clotted Cream • Chocolate
- **Optional Extra** – Dollop of Cornish Clotted Cream £2.95
- Vegan Ice Cream** – Vanilla • Caramel & Coconut
- Sorbet** – Ask for Flavours

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