



## Example Menu

### Sunday Roast Menu Lunch & Dinner 12pm to 7.15pm

#### Starters

**£6.50**

**Soup of the Day** <sup>GF\* DF VG V</sup>  
Artisan Bread

**Salt & Pepper Squid** <sup>DF</sup>  
Sweet Chilli Dipping Sauce

**Smoked Mackerel & Prawn Paté** <sup>GF\*</sup>  
Sourdough Toast, Remoulade, Pickles, Capers & Cherry Tomatoes

**Warm Goats Cheese Salad** <sup>GF\* V</sup>  
Roasted Squash, Red Onions & Peppers, Hummus & Warm Crusty Bread

#### Mains

**£21.95/£16.95**

***Slow Braised Brisket of Cornish Beef*** <sup>GF\*</sup>

***Loin of Cornish Pork*** <sup>GF\*</sup>

***Roast Breast of Local Chicken with Sage & Onion Stuffing***

***Vegetable Nut Roast*** <sup>VG\* V DF\* GF\*</sup>

***Mixed Roast (max 2 meats) (Supplement of £3.00)*** <sup>GF\*</sup>

***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 <sup>GF DF</sup>

Chicken Goujons & Chips with Beans or Peas <sup>GF</sup>

Tomato Pasta with Cheese & Garlic Bread <sup>V DF\*</sup>

## **Desserts**

**£6.50**

**Chocolate Nut Sundae** <sup>GF V VG\* DF\*</sup>

Belgian Chocolate & Vanilla Ice Cream, Chocolate Brownie,  
Chopped Nuts, Chocolate Sauce & Whipped Cream

**Lemon Posset** <sup>GF\* V</sup>

Poached Blueberries, Lemon & White Chocolate Cookie

**Poached Pear Sticky Toffee Pudding** <sup>V</sup>

Whipped Mascarpone & Candied Pecans

**Apple & Sultana Pecan Oat Crumble** <sup>GF DF\* V VG\*</sup>

Clotted Cream

**Moomaid Cornish Ice Cream** <sup>V GF\*</sup>

**2 scoops**

- Almond & Cherry • Crusty Juggler Rum & Raisin
- Strawberry & Clotted Cream • Chocolate • Vanilla
- **Optional Extra** – Dollop of Cornish Clotted Cream £2.95
- **Vegan Ice Cream** – Vanilla • Caramel & Coconut
- **Sorbet** – Mango • Lemon • Passion Fruit • Raspberry

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