



Sunday Roast Menu

This is the only menu we offer on a Sunday

Lunch & Dinner 12pm to 7.30pm

Example Menu

Starter Menu

£7.50

Marinated Ruby Beetroot & Crumbed Goats Cheese GF* VG* DF*
Toasted seed Dukkah, Focaccia wafers & Balsamic reduction

Sicilian Caponata Bruschetta GF* VG*
Rocket Pistou, Fresh Parmesan & Rocket

Cured Cornish Sea Trout DF GF
Pickled Red Onion, Chilli, Spring Onion, Rocket

Mains Menu

£22.95 Standard Size /£17.95 Small Size

Slow Braised Brisket of Cornish Beef GF*

Roast Cornish Pork

Roast Breast of Chicken with Sage & Onion Stuffing GF*

Vegetable Nut Roast VG* V DF* GF*

Mixed Roast (Choice of 2) (Supplement of £3.00) GF*

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

Beer Battered Fish & Chips GF DF

£20.95

Chunky Chips, Curry Sauce, Tartare Sauce, Lemon & Mushy Peas

Example Menu

Kids Menu

£9.50

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

Dessert Menu

£7.50

Dark Chocolate Mousse ^{GF DF}

Chocolate Crumb, Fresh Raspberries

£8.95

Elderflower Pannacotta ^{GF}

Lemon Curd, Raspberry Sorbet, Berries

£8.95

Local Strawberries

Cornish Clotted Cream or Moomaid Clotted Cream Vanilla Ice Cream

£8.95

Moomaid Cornish Ice Cream ^{V GF*}

Ice creams are made in a factory that works with NUTS

2 scoops

Amarena Cherry & Cheesecake

Crusty Juggler Rum & Raisin • Belgian Chocolate

Clotted Cream Vanilla • Strawberry & Clotted Cream

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.