

Helford Restaurant

Sunday Lunch Menu

2 courses £28 | 3 courses £32

Starters

Chicken & apricot terrine

tamarind chutney, pickled carrot, micro herbs, focaccia (NGCI*, DF)

Cornish Gold Cider cured chalk stream trout

mustard and dill dressing, apple (DF, NGCI)

Soup of the day

sourdough (V, NGCI*)

Mains

Slow roast topside of Westcountry beef and red wine braised brisket (NGCI*)

Roast Cornish loin of pork, sage & apricot stuffing (NGCI*)

Mushroom and nut Wellington (VG)

All served with garlic and thyme roast potatoes, maple roasted roots, buttered savoy, cauliflower & leek cheese, braised red cabbage, yorkshire pudding & gravy

Desserts

Croissant and pain au chocolat bread and butter pudding

custard (V)

Dark chocolate tart

salted caramel ice cream, candied orange (V)

Roskillys ice cream or sorbet selection (V, VG*, DF*)

Westcountry cheese selection

tea soaked apricots, artisan biscuits, chilli jam, celery (V, NGCI*)

Cafetiere coffee £3.50

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. We try and source as much produce as possible from the local area.

(V) - Vegetarian, (V*) - Vegetarian Option Available, (VG) - Vegan, (VG*) - Vegan Option Available, (NGCI) - Non Gluten Containing Ingredient, (NGCI*) - Non Gluten Containing Ingredient Option Available, (DF) - Dairy Free, (DF*) - Dairy Free Option Available (NF) Nut free (NF*) Nut free option available

