

SUNDAY MENU

NIBBLES

SMOKED ALMONDS (V) (VG) (DF)	£4
NOCELARA OLIVES (DF) (NGCI) (V) (VG)	£5
SHARING WARM SOURDOUGH (DF*) whipped butter	£5
SEEDED GLUTEN FREE ROLLS (NGCI) (V) (VG*) (DF*) Trewithen butter	£5

TO BEGIN

BROWN CRAB TARTLET beurre noisette lobster bisque, sorrel	£14
OAK SMOKED SALMON (NGCI*) (DF*) lemon crème fraîche, pumpernickel bread	£12
CREAM OF ROSCOFF ONION AND BAY SOUP (V) Comté en croûte	£12
TWICE BAKED BLUE MOON CHEESE SOUFFLE (V) walnut beurre blanc	£13
SALT AND PEPPER SQUID wasabi and lime mayonnaise and coriander	£13

SIDES

FRIES	£6
DRESSED ROCKET	£5

SANDWICHES

COLDWATER PRAWN (NGCI*) dill cucumber, Marie Rose dressing	£14
SMOKED SALMON (NGCI*) lemon crème fraîche	£14
ROAST WESTCOUNTRY HAM (NGCI*) horseradish, wild rocket	£14
APPLEWOOD SMOKED CHEDDAR & CHIVE (NGCI*) with sandwich pickle	£12

MAINS

DART'S FARM STEAK BURGER (NGCI*) pulled short rib of beef, sauerkraut, onion hash brown, smoked cheese, grilled brioche bun, fries, Béarnaise sauce	£22
BEER BATTERED DAY BOAT FISH (NGCI*) (DF*) chunky chips, peas, Budock Vean curry sauce, salt and vinegar scraps, lemon	£22
LINGUINE PASTA (VG*) (V) (DF*) courghetti, basil cream sauce, crispy kale, toasted pine nuts	£22
CAESAR SALAD (DF*) (Add chicken £7)	£14

SUNDAY LUNCH

2 courses £29 | Served 12-3pm

MAINS

GRASS FED WESTCOUNTRY BEEF
Slow roast striploin, braised shin croquette, truffle beef sauce,
Yorkshire pudding

DINGLEY DELL PORK BELLY
24-hour roast belly of pork, rosemary crackling, pigs in
blankets, orchard apple, calvados jus

*Served with beef fat roast potatoes, braised red cabbage,
charred carrot, greens, cauliflower davidstow cheese*

WILD MUSHROOM WELLINGTON (VG)
Nut roasted wild mushrooms, sauteed spinach, wrapped in a
golden pastry, sweet potato veloute

DESSERTS

DARK CHOCOLATE MELTING FONDANT
Roast banana ice cream

RHUBARB GRANOLA NUTTY CRUMBLE
Stem ginger vanilla custard

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.

A discretionary 10% service charge will be applied to your bill.

(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

BUDOCK
— **VEAN** —
HOTEL & SPA