

# SUNDAY MENU

## NIBBLES

SMOKED ALMONDS (V) (VG) (DF)	£4
NOCELARA OLIVES (DF) (NGCI) (V) (VG)	£5
SHARING WARM SOURDOUGH (DF*) whipped butter	£5
SEDED 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*) courgetti, 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
<i>Served with beef fat roast potatoes, braised red cabbage, charred carrot, greens, cauliflower davidstow cheese</i>
WILD MUSHROOM WELLINGTON (VG) Nut roasted wild mushrooms, sautéed spinach, wrapped in a golden pastry, sweet potato velouté

## 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.

(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

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