

12.30-3.30PM

# **SUNDAY LUNCH**

2 COURSES £28 | 3 COURSES £33 CHILDREN'S ROAST BEEF OR GAMMON £12

### **STARTERS**

RED WINE GLAZE CHORIZO (DF)

Garlic aïoli, hot honey focaccia

CRISPY CHICKEN TACO (DF/NGCI)

Pineapple salsa, coriander & pickled red onion slaw

PRESSED MAPLE SMOKED HAM HOCK (DF/NGCI)

Compressed cucumber, celeriac remoulade, apple gel

## WHIPPED VEGAN CHEESE

MOUSSE (VG/DF/NGCI)

Salt baked beetroot, candied hazelnuts, pickled red onion, beetroot tuile

THAI CRAB CAKES (DF)

Beetroot & apple salsa, orange & caper dressing

SOUP OF THE DAY (DF\*/NGCI\*/VG)

Bread roll, Cornish butter

#### MAINS

RUMP OF BEEF (DF\*/NGCI\*)

Glazed carrot & parsnips, pickled red cabbage, roast potatoes, Yorkshire pudding, greens, red wine gravy

HONEY & MUSTARD GAMMON (DF\*/NGCI\*)

Glazed carrot & parsnips, pickled red cabbage, roast potatoes, Yorkshire pudding, greens, cider sauce

NUT ROAST (V)

Glazed carrot & parsnips, pickled red cabbage, roast potatoes, Yorkshire pudding, greens, red wine gravy

#### CHICKEN SUPREME

Sweetcorn purée, gnocchi, charred sweetcorn, micro coriander

PAN FRIED SEA BASS (DF/NGCI)

Red pepper orzo, fennel slaw, lemon dressing

BEER BATTERED HAKE

Tartar sauce, crushed chili peas, triple cooked chips

CORNISH BEEF BURGER (DF\*/NGCI\*)

Chorizo jam, gem lettuce, pickled red onions, tomato, smoked cheese, fries

# **DESSERTS**

LEMON & PISTACHIO SEMIFREDDO (NGCI/V)

Lime gel, strawberries, mint

CHOCOLATE BROWNIE (VG\*/NGCI\*)

Orange & hazelnut dust, blood orange sorbet

BANOFFEE STICKY
TOFFEE PUDDING (V)

Praline, banana ice cream, salt caramel, ginger bread

BRAMLEY APPLE PIE (V)

Vanilla custard

BAKEWELL TART (V)

Cherry compote, cherry ice cream

ICE CREAM & SORBET SELECTION (NGCI/VG\*/DF\*/V)

3 scoops - please ask for todays selection

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



\*We are proud to be supporting The Wave Project, a charity providing mental health services to children and young people through their NHS-prescribed Surf Therapy courses.