



SUNDAY

12pm until 2.30pm | One course £20 | Two courses £24 | Three courses £28

*Please note, some dishes have a supplement charge.**

NIBBLES*

Mediterranean olives £6 PB* | Garlic focaccia, olive oil, balsamic £6 PB* | Chorizo & Cornish fiesta croquettes £7*

STARTERS

Chef's soup, garlic focaccia PB

Chicken & smoked ham hock terrine, Cornish new potato & gem lettuce, homemade salad cream, Parmesan crisps

Shaoxing cured red mullet, sweet & sour vegetables, crispy noodles, wasabi mayonnaise

Charred radicchio lettuce, rosé poached pear, white 'feta', pine nut dressing

Chef's starter of the day

MAINS

Roast topside of beef or roast of the week, seasonal vegetables, Yorkshire pudding, roast potatoes, pan gravy

Chef's nut roast, served with Yorkshire pudding & all the trimmings V Pbor

Catch of the day, sourced from local markets

Fish 'n' chips: beer battered or breaded white fish fillet, chips, crushed peas, tartare, lemon

SIDES*

French fries £6 PB*

Chunky chips £6 PB, *add cheese £2* V*

Rocket, baby gem & spring onion salad £6 PB*

DESSERTS

Pimm's summer fruit trifle, elderflower sorbet

Tiramisu, espresso syrup, sea salt caramel ice cream

Cornish farm ice cream & sorbet, shortbread V Pbor two scoops

Our flavours: vanilla, chocolate, strawberry, sea salt caramel, white chocolate & raspberry

Sorbets: raspberry, mango, green apple

Cheeseboard: fig & honey chutney, grapes, artisan wafers, choice of three V supplement £6*

Our cheeses: *Yarg, Blue Moon, brie, Kern, smoked cheddar*

For food allergens or dietary requests, please ask a member of the team. A full allergen menu is always available on request. Please scan the QR code for allergen information.

V = Vegetarian PB = Plant based Pbor = Plant based on request

