



SUNDAY

12pm until 2.30pm | Two courses £26 | Three courses £32

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

NIBBLES*

Mediterranean olives £6 PB* | Garlic focaccia, olive oil, balsamic £6 PB*

STARTERS

Chef's soup, garlic focaccia PB

Glazed ham hock, celeriac remoulade, grape & cucumber salsa

Grilled goats cheese, red onion, tomato & cucumber salad, basil oil

Atlantic prawn cocktail, lime & chilli mayonnaise, crisp lettuce

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 V

Banoffee cheesecake, caramel banana, plant-based chocolate ice cream PB

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

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

Sorbets: raspberry, mango, green apple

Cheese plate: fig & honey chutney, artisan wafers, blue, yarg & brie £6 *supplement* V*

INVISIBLE CHIPS £3*

Invisible chips are 0% fat and 100% charity. Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times. Thanks for chipping in.

invisiblechips.org.uk

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

