

Sunday Lunch Menu

Available all day

2 course & coffee: £22.00

3 course & coffee: £25.00

Starters

Homemade Soup of the Day

Garlic & rosemary focaccia (v, l,2,mc7,5,10,dc)

Classic Prawn Cocktail

Marie rose sauce, crisp salad garnish, lemon wedge (l,2,3,4,mc5)

Cornish Gin Compressed Melon and Vegan Feta Salad

With radish, asparagus, fennel and a refreshing basil dressing (vg,l 4)

Coarse Ground Duck Liver Pâté

Served with toasted croutes, petit herb salad and a sour cherry compôte (l,2,9,l3,l4)

Crispy Salt and Pepper Squid

Served with chorizo mayonnaise, rocket, and a squid ink emulsion (df, 2,4,8,9,l2,l3,mc5)

Potted Mackerel

Homemade pickles, toasted croutes, lemon emulsion (5,7,9,l4,mc3)

Mains

Topside of Roast Beef

Garlic & rosemary roast potatoes, Yorkshire pudding, red wine gravy, seasonal vegetables (2,4,7,9,l4)

Roast of the Day

Garlic & rosemary roast potatoes, Yorkshire pudding, seasonal vegetables (2,4,7,9,l4)

Vegetable Wellington

Garlic & rosemary roast potatoes, Yorkshire pudding, vegetable gravy, seasonal vegetables (v, l,2,7,9,l3,l4)

Catch of the Day

Buttered new potatoes, seasonal greens, lemon & tomato butter (5,7)

Tagliatelle Pasta

Chef's flavour of the day. Please ask your server for today's flavour! (l,2,l4,dc)

Desserts

Chocolate Fondant

Melt in the middle fondant pudding, speckled mint chocolate chip ice cream and a white chocolate tuile (4,7)

Warm Dessert of the day

Please ask your server for today's flavour! (dc)

Classic Vanilla Crème Brûlée

Served with pistachio and almond biscotti with seasonal berries (v, 2,4,7,10,l4)

Two Scoop Ice Cream Selection

Served with a buttery shortbread. Choose from vanilla, chocolate, strawberry or ask your server for today's guest flavour (v, vg*, 2,4,7, dc)

Coconut Panna Cotta

Served with spiced poached pineapple, gingerbread crumb and toasted coconut (vg,2,10)

