

# Sunday Lunch

## Nibbles

House breads, whipped butter, pork crumb 8.50 - Nocellara olives 5.50 - Grilled chorizo, hummus 6.25  
Buttermilk king prawns, smoked paprika mayonnaise 8.95 - Teriyaki chicken wings, peanut, sesame 6.25  
Taramasalata, dill pickled cucumber, toasted sourdough 6.25

## To start

Cauliflower soup, nutmeg cream, chive, house breads 7.50  
Heritage beetroot, blue cheese and candied walnut salad 8.50  
Fishcakes, satay mayonnaise, lime 8.50  
Pheasant scotch egg, blue cheese, beer pickled onion 9.25  
Salad of burrata, pumpkin, pear, hazelnut and orange dressing, toasted sourdough 9.50  
Raviolo of game ragu, aged parmesan, roasted shallot purée, bone marrow and parsley sauce 9.95  
Oak smoked haddock omelette, aged parmesan, hollandaise 9.50  
Duck liver pâté, shallot chutney, candied hazelnuts, toasted brioche 8.50

## Main course

Roast sirloin and brisket of beef, horseradish, Yorkshire pudding 22.50  
Roast best end of saddleback pork, maple smoked belly, apple sauce, crackling 19.50  
*(Today's roast served with roast potatoes and seasonal vegetables)*  
The Cornish ale battered fish and chips, mashed peas, tartar sauce 17.95  
Slow braised ox cheek, beef fat carrot, crisp shallot, mash, parsley 24.50  
Roasted fillet of sea bream, brown shrimp vinaigrette, chips, dill béarnaise 29.50  
Roasted Cornish cauliflower, golden raisins, dukka, spiced couscous, whipped feta 18.50  
Poached and roasted lamb belly, roasted saddle, lamb fat onion, spiced aubergine, broad bean gravy 28.50  
Steak burger, pulled pork, seeded clotted cream brioche, gherkin, chilli chutney, chips, cheese 16.95  
Provencal vegetable and aged feta tart, soft poached egg, hollandaise, autumn salad 18.50  
The Cornish Ploughman's - scotch egg, smoked ham, Cashel blue cheese, house breads, baby gem  
*(for two to share) 22.50*

## Sides 4.95 each

Red wine jus - Blue cheese sauce - Pepper sauce  
House chips - Sautéed potatoes - Mashed potato - Onion rings  
Baby gem salad, aged parmesan - Seasonal greens, garlic and parsley butter

Due to food being cooked to order there may be a short wait during busy periods

Please make staff aware of any allergies you may have

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