

# Sample Sunday Lunch

## Nibbles

House breads, caramelised shallot butter, pork crumb 8.50 - Nocellara olives 5.50  
Grilled chorizo, hummus 6.25 - Taramasalata, dill pickled cucumber, toasted sourdough 7.25

## To start

Spring pea soup, nutmeg cream, toasted sourdough, 60m aged Davidstow cheddar 8.95  
Raviolo of lamb ragu, aged parmesan, spiced aubergine puree, bone marrow and parsley sauce 11.50  
Salad of burrata, Coppa ham, pickled pear, grape, cashew, toasted sourdough 11.50  
Heritage beetroot, blue cheese and candied walnut salad 8.50  
Smoked ham and Davidstow mature cheddar croquettes, mustard mayonnaise 9.50  
Monkfish scampi, satay mayonnaise, lime 10.50  
Garlic king prawns, toasted sourdough, smoked paprika mayonnaise, lemon 11.50  
Ham hock scotch egg, Cropwell bishop blue, pickled chicory 9.25

## Main course

Roast sirloin and brisket of beef, horseradish, Yorkshire pudding 24.95  
Roast best end of saddleback pork, maple smoked belly, apple sauce, crackling 21.50  
*(Today's roasts served with roast potatoes and seasonal vegetables)*

Slow braised ox cheek, buttered spinach, roasted shiitake mushroom, mash, beef gravy 27.95  
Grilled fillet of Cornish turbot, Wye valley asparagus, caviar beurre blanc 36.50  
Baked tail of Newlyn monkfish, king prawn scampi, green peppercorn lobster sauce, chips, dill béarnaise 36.95  
Spring vegetable and feta tart, Wye valley asparagus, soft poached egg, hollandaise, chicory salad 21.50  
The Cornish ale battered fish and chips, mushed peas, tartare sauce 19.95  
Roasted belly and loin of lamb, Wye valley asparagus, crisp pomme anna, lamb gravy 32.50  
Steak burger, pulled pork, seeded clotted cream brioche, cheese, gherkin, chilli chutney, chips 19.50  
The Cornish Ploughman's – scotch egg, Coppa ham, Cashel blue, house bread, baby gem 24.50  
(for two to share)

## Sides 4.95 each

Red wine jus - Blue cheese sauce - Pepper sauce  
House chips - Buttered Cornish mids, parsley, capers - Mashed potato - Onion rings  
Baby gem salad, aged parmesan - Braised red cabbage - Steamed courgettes, garlic and parsley butter