



Sunday Lunch Menu

served from 12:00 – 3:00 pm

Starters

Home-Made Soup of the Day served with Bosparva Bakery bread and butter £5.00

Piri Piri Chicken Wings with sour cream and salad garnish £6.00

Grilled Chorizo with home-made chilli aioli and toast £6.00

Cornish Crab Salad white crab meat, salad with lime and chilli dressing and melba toast £7.00

Smoked Mackerel Paté with home-made pickled red cabbage, parmesan crisp & melba toast £6.00

Creamy Mushrooms with garlic bread (V) £6.00

Roasts

We offer a choice of two roast meats, always including Sirloin of Beef and one other selected by the chef for its quality, as well as a vegetarian alternative. Your server will be pleased to advise you about this week's second roast meat and the vegetarian alternative.

All of our roasts come with a home-made Yorkshire Pudding, goose fat roast potatoes, a selection of seasonal vegetables and an individual jug of gravy. Traditional sauces to accompany your roast, are also available. Vegetarian potatoes and gravy are provided for those choosing the vegetarian option.

Sirloin of Beef £11.50

Leg of Lamb £11.50

Loin of Pork £10.00

Breast of Turkey £ 10.50

Gammon £10.00

Vegetarian Option £9.50

Desserts All at £6.00

Our desserts are all homemade. They have been paired with suggested flavours of Callestick Farm Ice Cream or sorbet. Please ask if you would prefer an alternative flavour. Add Rodda's Clotted cream for an extra 50p.

Pannacotta with raspberry coulis and Raspberry Sorbet

Portuguese Custard Tart with Café Espresso Ice Cream

Orange Roulade with toasted Coconut Ice Cream

Salted Caramel Chocolate Brownie with Clotted Cream Vanilla Ice Cream

Your choice of the above ice creams at **£1.50** per scoop

Good food takes time – As all our food is prepared to order, your patience, particularly at busy periods, is appreciated.

