

# Sunday Lunch Menu

2 course & coffee: £25.00

3 course & coffee: £28.00

## Starters

### Homemade Soup of the Day

Garlic & rosemary focaccia (v, 1,2,mc7,5,10,dc)

### Classic Prawn Cocktail

Marie rose sauce, crisp salad garnish, lemon wedge (1,2,3,4,mc5)

### Cornish Gin Compressed Melon and Vegan Feta Salad

With radish, asparagus, fennel and a refreshing basil dressing (vg,14)

### Coarse Ground Duck Liver Pâté

Served with toasted croutes, petit herb salad and a sour cherry compôte (1,2,9,13,14)

### Crispy Salt and Pepper Squid

Served with chorizo mayonnaise, rocket, and a squid ink emulsion (df, 2,4,8,9,12,13,mc5)

### Ham Hock and Pea Terrine

Served with a pickled quail egg, homemade crispy potato lattices, and a rich tomato chutney (df, 2,4,9,12,14,mc5,10)

## Mains

### Topside of Roast Beef

Garlic & rosemary roast potatoes, Yorkshire pudding, red wine gravy, seasonal vegetables (2,4,7,9,14)

### Roast of the Day

Garlic & rosemary roast potatoes, Yorkshire pudding, seasonal vegetables (2,4,7,9,14)

### Vegetable Wellington

Garlic & rosemary roast potatoes, Yorkshire pudding, vegetable gravy, seasonal vegetables (v, 1,2,7,9,13,14)

### Catch of the Day

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

## 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, 2,4,7,10,14)

### 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)

Please read our allergen statement. Vegetarian (v). Vegan (vg). Dairy free (df). Gluten free (gf).

Allergen: 1-celery, 2-gluten, 3-crustaceans, 4-eggs, 5-fish, 6-lupin, 7-milk, 8-mollusc, 9-mustard, 10-nuts, 11-peanuts, 12-sesame seeds, 13-soya, 14-sulphur dioxide, MC-may contain, DC- daily changing. A '\*' represents a dish that can be adapted to be gf or vg.