

# Sunday Lunch Menu

2 course & coffee: £25.00  
3 course & coffee: £28.00



## Starters

### Homemade Soup of the Day

Garlic & rosemary focaccia (V)

### Classic Prawn Cocktail

Marie rose sauce, crisp salad garnish, lemon wedge

### Cornish Gin Compressed Melon and Vegan Feta Salad

With radish, fennel and a refreshing basil dressing (VGN)

### Duck Liver and Clementine Pâté

Toasted croutes, herb salad, sour cherry compote

### Crispy Salt and Pepper Squid

Served with chorizo mayonnaise, rocket, and a squid ink emulsion (DF)

### Ham Hock and Pea Terrine

Served with celeriac purée, petite herbs, black pudding bon bon

## Mains

### Topside of Roast Beef

Garlic & rosemary roast potatoes, Yorkshire pudding, red wine gravy, seasonal vegetables

### Roast of the Day

Garlic & rosemary roast potatoes, Yorkshire pudding, seasonal vegetables

### Vegetable Wellington

Garlic & rosemary roast potatoes, Yorkshire pudding, vegetable gravy, seasonal vegetables (V)

### Catch of the Day

Buttered new potatoes, seasonal greens, lemon & tomato butter

## Desserts

### Chocolate Fondant

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

### Warm Dessert of the day

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

### Classic Vanilla Crème Brûlée

Served with pistachio and almond biscotti with seasonal berries (V)

### 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,VGNOR)

### Coconut Panna Cotta

Served with spiced poached pineapple, gingerbread crumb and toasted coconut (VGN)