

Sunday Lunch

The art of taste...



2 course & tea/coffee 28.00

3 course & tea/coffee 32.00

Starters

Soup du Jour – Fresh bread, whipped Cornish butter (v, vgnor)

Chicken Liver Pâté – Red onion & ale chutney, toasted brioche

Classic King Prawn Cocktail – Marie Rose sauce, king prawns, boiled egg, brown bread croûte

Baked Beetroot Salad – Sticky walnuts, spiced pumpkin seeds, ricotta (v)

Ham Hock Terrine – Side salad, croûtes, piccalill

Mains

Topside of Roast Beef – Herb roasted potatoes, Yorkshire pudding, red wine gravy and seasonal vegetables

Roast of the Day – Herb roasted potatoes, Yorkshire pudding and seasonal vegetables

Butternut Squash, Lentil & Almond Wellington – Herb roasted potatoes, Yorkshire pudding, seasonal vegetables, and vegetable gravy (v, vgor)

PV Fish Pie – Tartare velouté, spinach, tenderstem

Golden Beetroot Risotto – Crispy chard, chimichurri dressing, parmesan, topped with vegetable crisps (v)

Desserts

Gingerbread Sticky Pudding – Spiced rum-infused caramel sauce, vanilla bean ice cream, ginger crumb (v)

Chocolate Coconut Torte – Raspberry textures (vg)

Mrs P's Tiramisu – classically made to Mrs Pascoe's 60 year old Venetian recipe

Vanilla Crème Brûlée – Pistachio biscotti, berries (v)

Sunday's Sundae – Black forest sundae with cherry compote, brownie bites, vanilla ice cream, bitter chocolate granita and chantilly

