

# Sunday Lunch

*The art of taste...*



2 course & tea/coffee 29.00

3 course & tea/coffee 34.00

## Starters

**Soup du Jour** – Fresh bread, whipped Cornish butter V, VGOR

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

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

**Salt Baked Baked Beetroot** – Whipped white feta, dressed rocket VG

**Buttermilk Fried Chicken Wings** – Korean BBQ sauce, spring onion, chilli, coriander

## Mains

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

**Roast of the Day** – Herb roasted potatoes, Yorkshire pudding, seasonal vegetables, cauliflower cheese

**Butternut Squash, Lentil & Almond Wellington** – Herb roasted potatoes, Yorkshire pudding, seasonal vegetables, cauliflower cheese, vegetable gravy V, VGOR

**Catch of the Day** – Crushed new potatoes, tenderstem broccoli, caper & lemon butter

**Beetroot, Roasted Onion & Feta Ravioli** – Beetroot purée, crispy onions VG

## Desserts

**Dessert of the Day** – Please ask server for details

**Perry Poached Pears** – Maple roasted granola, vanilla Chantilly VG

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

**Bourbon 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

**'After Eight' Chocolate Torte** – Mint-choc ice cream, chocolate wafer V



V - vegetarian | VG - vegan | OR - on request

For food allergens and dietary requests, please ask a member of the team. A full allergen menu is available on request and online.