



SUNDAY LUNCH MENU

STARTER

Soup of the day £6 (vegan)
Sourdough and butter portion

Cornish mussels £7
Pancetta, leeks, cider, cream

Chicken liver pate £7
Mix leaf, red onion marmalade, fruit toast

MAIN COURSE

Sharing board (min 2 ppl) £13.50 p/p
Roasted lamb shoulder, pork shoulder and chicken breast, jus

Roasted sirloin of beef £14
Yorkshire pudding, jus

Baked aubergine £13 (v)
Mediterranean vegetables, goats cheese, tomato sauce.

Pan-fried fish of the day £16
New potatoes, chard, cockle and almond butter

All served with roast potatoes, roasted carrots and parsnips, cauliflower cheese and mixed vegetables.

DESSERT

Sticky toffee pudding £7
Served with toffee sauce, vanilla ice cream



Triple layer chocolate brownie £7

Served with chocolate sauce, chocolate soil, clotted cream

Cheese board £13

Cornish yarg, Cornish blue, Cornish brie, chutney, biscuits, frozen grapes

Ice cream and sorbet selection

£2 a scoop