



SUNDAY MENU

Dishes as priced or
Two courses 20.00
Three courses 25.00

Supplements apply to the roast beef (2.00)
& steak frites (4.00) when ordering two or three courses.

TRY OUR...

Bloody Mary with Ketel One vodka 7.75
The perfect partner to our roasts!

NIBBLES

Rustica olives <i>v</i>	2.00
Garlic baguette <i>v</i>	2.80
Basket of stone-baked artisan baguette <i>v</i>	2.00
Artisan baguette with a choice of spiced aubergine & mushroom relish, basil pesto, tomato pesto or anchovy butter	3.70

SIDES

Chips, Creamy mash, Dauphinoise potato, Roasted pumpkin with crème fraîche & toasted almonds	3.50 (each)
Broccoli & pine nuts, Green beans, Roquette & parmesan salad	3.90 (each)
Mixed leaf salad	3.25

STARTERS

Cheese soufflé, warm Ford Farm Coastal Cheddar sauce <i>v</i>	6.95
French onion soup, Gruyère cheese croûtons <i>v gf (without croûtons)</i>	6.95
Traditional country terrine: coarse pork & chicken liver pâté, pear & apple chutney, pickled vegetables, kale crisps, toasted baguette	6.95
Scottish salmon, beetroot & horseradish crème fraîche: lightly smoked & grilled fillet of salmon, trio of beetroot, cauliflower florets <i>gf</i>	8.50
Scottish Hebridean rope-grown mussels, steamed with marinière or saffron mouclade sauce <i>gf (Marinière) df (no cream)</i>	6.95

MAINS

The Roasts

Our fabulous new roasts come with bottomless rich gravy & roasties plus cauliflower cheese & seasonal vegetables

Free-range roast Cornish beef sirloin, mini homemade cottage pie, Yorkshire pudding, pumpkin purée	17.80
Outdoor-reared roast pork sirloin, pulled pork bon-bon, Yorkshire pudding, apple sauce, black pudding	14.80
Roast Cornish shoulder of spring lamb with Provençale stuffing, mini homemade shepherd's pie, slow cooked lamb bon-bon, minted pea purée	15.80

Malabar fish curry with toasted coconut, grilled king prawn, shallot crisps, coconut rice <i>gf</i>	15.50
Loch Fyne salmon & crab fishcake, crab mayonnaise, wilted leeks & your choice of side	14.75
Steak Frites: 9oz rump steak, chips, 'Café de Paris' herb & mustard butter <i>df (without butter)</i>	19.95
Free-range Cornish beef burger, Comté cheese, brioche bun, homemade tomato chutney, chips	15.25
Black truffle & wild mushroom risotto, celery leaf, toasted pine nuts, mascarpone cream <i>v gf</i>	15.50

DESSERTS

Three fruit marmalade crème brûlée	5.90
Pistachio soufflé, famously light with rich chocolate ice cream <i>v</i>	6.90
Normandy apple tart, salted caramel ice cream <i>v</i>	6.75
Chocolate torte: warm torte, crème anglaise, toasted almonds, vanilla ice cream <i>v</i>	6.50
Ice cream: please ask your server for today's selection	5.25

Cheese

A selection of 5 seasonal cheeses and accompaniments	10.00
<i>* This is not included in the two/three course price offer</i>	