



Sample Sunday Lunch Menu

Starters

Roscoff Onion & Cider Soup, Welsh Rarebit Crumpet	£8
Scallops, Cauliflower Puree, Black Pudding, Samphire	£8
Lamb Cowl, Smoked Hay Potato Espuma, Chives	£8
Deep Fried Brie, Cranberry Compote, Crisp Breads	£8

Main Courses

Pork Belly, Seasonal Vegetables, Roast Potatoes, Gravy, Apple Sauce	£19
Sea Bass, Cornish New Potatoes, Red Pepper Sauce, Samphire	£20
Nut Roast, Roast Potatoes, Seasonal Vegetables, Vegetable Gravy	£17
Roast Cap of Beef, Yorkshire Pudding, Vegetables, Roast Potatoes, Gravy	£20

Desserts

Chocolate Mousse, Passionfruit Puree, Honeycomb (V, GF)	£7.5
Burnt Honey Pannacotta, Honeycomb, Lemon Curd, Almond Granola	£7.5
Set Custard, Raspberry, Raspberry Gel, Meringue	£7.5
Artisan Cheese, Savoury Biscuits, Celery, Pear & Ginger Chutney	£14
Coffee and Petits Fours	£4.75

A full of list of allergens is available on request. Please let us know if you have any allergies or dietary requirements. All our fish is line caught and in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Meat is cooked medium-rare unless otherwise requested. Service charge is not included.