

SUNDAY LUNCH

MENU

One Course £18
Two Courses £23
Three Courses £28

TO START - NIBBLES

MARINATED OLIVES VG/GF £4
LOCAL ARTISAN BREAD BOARD,
whipped seasalt butter,
balsamic & olive oil VGO/GFO £5

STARTER

ROASTED CORNISH DUCK SALAD, celeriac, orange & hazelnut GF/DF

SMOKED SALMON & SEA TROUT RILLETTE, focaccia croute and pickled vegetables
GFO/DFO

WILD GARLIC ARANCINI, sauteed mushrooms and Keltic gold GFO/DFO

MAIN

ROAST CORNISH TOPSIDE OF BEEF, Yorkshire pudding and horseradish cream
GFO/DFO

SLOW ROASTED PORK BELLY, apple compote GFO/DFO

WILD MUSHROOM NUT ROAST VGO/GFO/DFO

All served with crispy roast potatoes, cauliflower cheese, mixed greens, braised red cabbage, roasted roots, red wine gravy and a mustard cheese sauce

DESSERT

STICKY TOFFEE PUDDING, butterscotch sauce, clotted cream and pecans

RHUBARB & APPLE CRUMBLE, vanilla crème anglaise V/GFO

THREE SCOOPS of Treleavens ice cream/sorbets VGO/GFO/DFO
