



Sunday Lunch Menu
Two Course £30
Three Course £35

To Begin

Nocellara olives - preserved lemon	4.5
House bread - onion bread, focaccia, Cornish butter	6
Spicy chicken wings - Korean sauce, sesame, spring onion	8.5
Pork scratchings - cider apple sauce, paprika	4.5

Starters

- Scotch egg**, spiced pork, curried mayonnaise
- Serrano ham croquettes** - Caesar dressing, baby gem, parmesan, black olive crumb
- Salt and pepper squid** - squid dressing, chilli, coriander
- Roasted tomato and basil soup** - sourdough
- Cured salmon** - lemon purée, pickled cucumber, yoghurt dashi
- Cornish rarebit on sourdough** - tomato chutney, pickled cucumber

Mains

- Killhallon Farm Pork Loin** - apple sauce
 - Roast Chicken Breast** - cranberry sauce
 - Day boat catch** - morgy broth, new potatoes, tenderstem
 - Butternut squash and beetroot wellington**
- (All roasts are served with a selection of vegetables)

We take pride in our locally sourced ingredients, hand selected by our Chefs; each dish is made to order with care and consideration which means there may be a wait during busier times. Passion takes patience.



Desserts

Sticky toffee pudding - vanilla ice cream, toffee sauce

Coffee crème brûlée - cinnamon doughnuts

Vanilla rice pudding - poached pear, stem ginger, lime

Westcountry cheese - crackers and condiments

Sweet treats - pâte de fruits, chocolate fudge

Ice creams and sorbets (please ask for today's flavours)

Dessert Wines (75ml)

Pedro ximenez	6
Sauternes	6.5
Monbazillac	6.5

Hot Drinks

Liquor coffee (select from our global range of spirits)	6.5
Americano	3
Flat white	3.7
Cappuccino	3.6
Latte	3.7
Espresso	single 2.8 / double 3.5
Hot chocolate	3.5
Pot of tea (please ask for details of our delicious variety of teas)	3

Not all ingredients used in a dish are listed, for special dietary requirements or allergy information, please speak to one of our team. All prices include VAT. Where possible our fruits, vegetables, meat, and fish are Cornish.