



Sunday Lunch Menu

To Begin

Nocellara olives – preserved lemon	5
House bread – onion bread, Cornish butter	6
Salt and pepper squid – squid dressing, chilli, coriander	10
Spicy chicken wings – Korean glaze, sesame seeds, spring onion	8.5
Corn ribs – crispy corn, chilli honey, coriander	5
Pork scratchings – cider, apple sauce, paprika	4.5

Starters

Brown Crab Tagliatelle – Brown crab sauce, tarragon, pangrattato * (<i>Chardonnay</i>)	11
Orange Cured Salmon – pink Grapefruit, pickled Fennel, coriander	10
Scotch egg – spiced pork, curried mayonnaise * (<i>Tempranillo</i>)	9
Chicken Parfait – granny smith apple, chicken skin, brioche	9
Roasted beetroot – pickled walnut, whipped feta * (<i>Sauvignon Blanc</i>)	9
Tomato Soup – toasted focaccia, herb oil * (<i>Sauvignon Blanc</i>)	10

Mains

Cornish plaice – Cafe de Paris butter, roast potatoes, seasonal vegetables * (<i>Pinot Noir</i>)	23
Kilhalon Farm Roast beef sirloin – Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese * (<i>Tempranillo</i>) (<i>Horseradish sauce</i>)	23
Roast Chicken Breast – Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese * (<i>Malbec</i>) (<i>Apple sauce</i>)	21
Cornish beef burger – cheese, chutney, pastrami, burger sauce, pickle, fries * (<i>Pinot Noir</i>)	21
Chickpea burger – sweet chilli sauce, kimchi, coriander, fries * (<i>Pinot Grigio Rose / Gamay</i>)	17
Beetroot and feta wellington – Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese * (<i>Malbec</i>) (<i>English mustard</i>)	21

Sides

Fries (add cheese +£1)	5
Cauliflower cheese	4
Roast potatoes	4
Seasonal vegetables	4
Posh hash browns – truffle mayonnaise, parmesan	5.5

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.

** {Wine and sauce Pairings}*



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Dessert

Vanilla crème brûlée - autumn berries, ricotta doughnuts * <i>{Tokaji}</i>	9.5
Sticky toffee pudding - clotted cream, toffee sauce * <i>{Pedro Ximenez}</i>	9
Spiced rum cake - caramelised pineapple, yoghurt ice cream	9
Westcountry cheeses - eccles cake, chutney, grapes * <i>{Taylor's Port}</i>	9.5
Sweet treats - pâte de fruits, chocolate fudge, macarons * <i>{Taylor's Port}</i>	6
Ice creams and sorbets (please ask for today's flavours)	6

Dessert Wines (75ml)

Monbazillac	6.8
Tio Pepe	6.9
Pedro Ximenez	7.7
Sauternes	8.6
Tokaji Aszú - 5 puttonyos	9

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

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