

SUNDAY LUNCH

SANDWICHES

Glazed Ham & Smoked Cheddar Toastie	13
Smoked Cheddar & Beef Tomato Sourdough Toastie*	12
Crayfish Marie Rose, Baby Gem Focaccia	14
Buttermilk Fried Chicken, Garam Masala, Chipotle Mayo, Jalapeno Wrap	14

All Served With Salad & Crisps

Vegan Options Available*

Please inform our team of any food allergies or dietary requirements.
A 10% discretionary service charge will be added to your bill.

**Plant,
Fish &
Grill.**

SUNDAY LUNCH

30 for two courses / 35 for three courses

NIBBLES

Smoked Almonds*	5
House Olives*	5
Smoked Cheese & Onion Beignets, Local Honey	5
House Baked Breads, Cold Pressed Olive Oil & Aged Balsamic*	5
Lemon & Roasted Garlic Hummus, Charred Flatbread*	5

BEGIN

Butternut Squash & Coconut Soup, Chilli Oil*	10
Cornish Mackerel Soft Shell Taco, Apple Slaw, Mojo Verde	12
Buttermilk Fried Chicken, Garam Masala, Chipotle Mayo, Jalapenos	13

FOLLOW

Roast Philip Warren Beef Topside & Primrose Herd Pork Belly
Lentil & Mixed Nut Roast, Crispy Kale & Gravy*
Yorkshire Pudding, Apple Sauce, Horseradish Sauce

**Served With Roasted Potatoes, Braised Red Cabbage,
Cauliflower Cheese, Carrot, Swede, Local Greens, & Gravy**

FINISH

Cornish Apple & Blackberry Crumble, Blackcurrant Ice Cream	8
Warm Chocolate Fudge Brownie, Coffee Latte Ice Cream, Hazelnut	9

Selection Of Ice Cream & Sorbets*

Vanilla* / Chocolate* / Strawberry* / Coffee Latte / Rhubarb Crumble	2.5
Wild Cherry Sorbet* / Lemon & Lime Sorbet*	

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