

SUNDAY LUNCH

TOASTIES

15

All Served With Mixed Leaf Salad From The Farm

Croque Monsieur Toastie, Cornish Ham Hock, Smoked Cheddar Bechamel & Gruyere
Mojo Rojo, Roasted Red Pepper, Spring Onion, Hazelnut Pesto & Spinach*
Cornish Brie, Apple, Cranberry Sauce, Caramelised Onion & Mozzarella

Add Skin On Fries	3
Add Triple Cooked Chips	3
Add Parmesan	2

SALADS

Carrot, Lemon, Roasted Tomato & Barley Salad With Caraway, Green Olives & Red Onion*	10/16
Caesar Salad, Shredded Gem Lettuce, Anchovies, Pangrattato, Parmesan & Crispy Pancetta	10/16
Minted Peas, Broad Beans & Asparagus With Burrata, Bulgar Wheat & Gremolata*	12/18

Add Grilled Halloumi, Chicken Or Sea Bream	4/8
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WOLFISH

Beer Battered Haddock, Lemon Sole & Monkfish With Triple Cooked Chips, House Tartar Sauce & Crushed Minted Peas	26
Bedruthan Burger With Monterey Jack Cheese, Streaky Bacon & Smokey Hot Sauce Served With Fries & House Slaw	24

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

6

House Olives*

House Baked Focaccia & Sourdough, Cold Pressed Olive Oil & Apple Cider Vinegar*

Wild Garlic & White Bean Hummus With Spring Onion & Hazelnut Pesto*

BEGIN

Spiced Carrot & Lentil Soup With Coconut, Tamarind, Chilli Oil & House Breads*

Sticky Bourbon BBQ Wings With Sesame Seeds & Aioli

Chargrilled Local Sea Bream, Rhubarb & Pickled Fennel

FOLLOW

Roast Philip Warren Beef Topside & Primrose Herd Pork Belly

Yorkshire Pudding, Apple Sauce, Horseradish Sauce

Or

Lentil & Mixed Nut Roast, Crispy Kale & Gravy*

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

FINISH

Elderflower & Rhubarb Trifle, Custard Creme

Honey & Thyme Cheesecake With Preserved Apricots

White Chocolate Mousse With Hazelnut Praline Creme

Selection Of Ice Cream & Sorbets*

Vanilla*, Chocolate*, Banana, Blackcurrants & Cream

Rhubarb Sorbet*, Lemon & Lime Sorbet*

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