



Sunday Lunch Menu

Starters

Roasted red pepper and tomato soup, goat's curd, rocket pesto
Free range chicken terrine, whipped livers, hazelnut, salted grapes
Oak smoked salmon, gribiche garnish
Twice baked cheddar soufflé, pommery mustard

Mains

Roast sirloin of Tore Meadow beef, Yorkshire pudding, beef dripping roast potatoes, seasonal vegetables, rich red wine gravy
Roast loin of Orchard Farm pork, apple compote, roast potatoes, seasonal vegetables, rich red wine gravy
North Sea (MSC approved) cod, charred leeks, Fowey mussels, pickled onions
Creedy Carver duck leg, bean and sausage cassoulet
Celeriac and wild mushroom risotto, summer truffle

Desserts

Sticky toffee pudding, caramel sauce, clotted cream ice-cream
Apple and blackberry crumble, cinnamon, almonds, vanilla ice-cream
Valrhona manjari chocolate tart, passion fruit sorbet
Three British cheeses, spiced chutney, crisp breads

Please let us know if you have any allergens or dietary requirements

Two courses £21
Three courses £25

