

SUNDAY ROAST

*Choose your main course & add any starter or dessert for just 3.50
Served all day from 12 noon*

STARTERS

3.50 with any main course

SPICED CREAM OF SMOKED HADDOCK SOUP

HAM HOCK, APPLE & CAPER TERRINE

apple sauce, parsley oil, crouton (gf) (df) (without crouton)

LENTIL, BEETROOT & GRILLED GOAT'S CHEESE SALAD

grain mustard dressing (v)

MAINS

Our meat dishes are served with roast potatoes, Yorkshire puddings & a selection of fresh, seasonal vegetables & gravy

ROAST SIRLOIN of BEEF 15.80 per person

*free-range Cornish beef with all the trimmings
(individual plates or a roast to share & carve at the table)*

HALF A ROAST CHICKEN 15.50

free-range, corn-fed Bretagne chicken

RACK of FREE-RANGE CHERRY ORCHARD PORK 14.80

apple fritter, green apple sauce

GRILLED ICELANDIC HAKE & CARDAMOM-BRAISED FENNEL 15.90

apple purée, watercress & fennel salad (gf) (df)

RAVIOLI DUO - GOAT'S CHEESE & ROSEMARY, PEA & MINT 12.50

creamed leeks, spinach, broad beans, peas, parsley & chives (v)

DESSERTS

3.50 with any main course

PLUM & APPLE COMPOTE

biscuit crumble, double cream (v)

BLACKCURRANT MOUSSE

poached blackcurrants, cats tongue biscuit (v) (gf) (without biscuit)

STEAMED CHOCOLATE SPONGE

chocolate sauce, crème fraîche (v)

(v) Suitable for vegetarians. (gf) Gluten free. (df) Dairy free. Please ask your server for alternatives if you have dietary intolerances Special gluten free and dairy free menus are available. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredients or allergens. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary 12.5% service charge of parties of six or more will be added to your bill, this will be shared equally among the team who prepared and served your food today - merci.