

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

LEEK & POTATO SOUP

crème fraiche & chives (v) (gf)

CELERIAC SALAD

poached free-range egg, shallot crisps (v) (gf) (df)

GRILLED GOAT'S CHEESE & BEETROOT

puy lentils & grain mustard dressing

MAINS

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

ROAST SIRLOIN of BEEF 14.80 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

PAN-SEARED TROUT with CAULIFLOWER PUREE 16.90

*fillet of ocean-reared rainbow trout, cauliflower purée & florets
basil & pine nut pesto* (gf)

AROMATIC PEARL BARLEY CAKES 12.90

pumpkin purée, autumn vegetables, steamed apple, braised chestnuts (v) (df)

DESSERTS

3.50 with any main course

STEAMED CHOCOLATE SPONGE PUDDING

vanilla ice cream (v)

SPICED APPLE, ALMOND & GINGER CRUMBLE

double cream (v)

BLOOD ORANGE POSSET

langue de chat biscuit (v) (gf) (without biscuit)

(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. If you have any concerns about the presence of allergens, please speak to a member of staff. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary service charge of 12.5% applies to parties of six or more – thank you.