

# 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)

### CELERIC 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 15.90

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

### AROMATIC PEARL BARLEY CAKES 11.90

*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 10 % gratuity will be added to your bill – thank you.