

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

MUSCAT PUMPKIN & KIRSCH SOUP

Gruyère toastie (V) (gf) (with gf bread)

BRAISED BEETROOT & WINTER COLESLAW SALAD

walnut dressing (V) (df) (gf)

SMOKED POTTED MACKEREL

toasted sourdough (gf) (with gf bread)

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
(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

LOCH FYNE SALMON & CRAB FISHCAKE 13.50

crab mayonnaise, wilted leeks

PUMPKIN RAVIOLI 12.50

roasted pumpkin & pumpkin purée, roquette, toasted pine nuts (V)

DESSERTS

3.50 with any main course

CHOCOLATE & ALMOND TORTE

vanilla crème anglaise (V) (gf)

SEVILLE ORANGE & LEMON POSSET

cat's tongue biscuit (V) (gf) (without biscuit)

STEAMED GINGER SPONGE PUDDING

vanilla crème anglaise and ginger butterscotch sauce (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.