

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

ROAST CELERIAC SOUP

smoked chilli dressing (gf) (df) (V)

BEETROOT & LENTIL SALAD

baby gem lettuce & lovage pesto (V) (gf)

PAN-FRIED WINTER VEGETABLE FRITTER

poached egg, Béarnaise sauce (V) (gf)

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

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

BAKED APPLE WITH SULTANAS & RAISINS

hazelnuts, walnuts & Calvados sauce (df) (V)

CREME CARAMEL

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

STEAMED CHOCOLATE SPONGE PUDDING

vanilla ice cream (V)

(V) Suitable for vegetarians. (V) Suitable for vegans. (gf) Gluten free. (df) Dairy free. 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. Please speak to a manager on duty & read our allergens menu before ordering if you have any allergies whatsoever. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary 12.5% service charge, for parties of more than six will be added to your bill, this will be shared among the team who prepared and served your food today - merci.