

# 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 10% service charge will be added to your bill, this will be shared equally among the team who prepared and served your food today - merci.