

SUNDAY



**THIS MENU IS A SAMPLE OF SOME OF THE DELICIOUS, SEASONAL OPTIONS AVAILABLE
FOR AN UP TO DATE MENU OR TO PLACE A PREORDER FOR A BOOKING, PLEASE GET IN TOUCH**

STARTERS

Salt & Chilli Squid, Lime Mayonnaise
Red Pepper & Chilli Arancini, Basil Mayonnaise (vgn)
Fried Halloumi & Heritage Tomato Salad, Balsamic (v)

MAINS

SERVED WITH ROAST POTATOES, SEASONAL VEGETABLES & RICH GRAVY

Dry Aged Hereford Beef, Yorkshire Pudding, Horseradish Sauce
Origin Butchers Chicken Breast, Pork & Sage Stuffing
Pine Nut & Beetroot Nut Roast (vgn, n)
Red Pepper & Goats Cheese Bake (v)
Fowey Mussels, White Wine, Cream, Parsley & Bread
Coppa Ham, Salami, Speck & Bresaola, Cornichons, Pecorino & Flat Bread
Baba Ganoush, Hummus, Olives, Stuffed Vine Leaves & Toasted Flat Bread (vgn)
Cauliflower Cheese (v)
Seasonal Vegetables (v)
Yorkshire Pudding (v)

DESSERTS

Passionfruit Posset(v)
Raspberry Eton Mess (v)
Chocolate Brownie Cheesecake (v)
Affogato, Marshfield Ice Cream, Honeycomb (v)
(add Amaretto or Frangelico) (n)
Selection of Local Cheeses, Crackers & Piccalilli (v)
Selection of Ice Creams & Sorbets (v, vgn) - ask staff for today's flavours