



EASTER SUNDAY LUNCH

Start

Seasonal soup with croutons | GFO VG
Ask your server for the soup of the day

Tiger prawn cakes
Dill mayonnaise, burnt lemon

Scotch egg
Curry aoli

Charred tenderstem crostini | VG GFO
Red pepper paté, focaccia croûte

Mains

Roast topside of beef & ale brisket | GFO
Horseradish cream, rich beef gravy

Westcountry lamb | GFO
Mint sauce

Mushroom & nut wellington | VG DF
Cashew butter, rich veg gravy

All served with garlic and herb roast potatoes, charred savoy, maple roasted root vegetables, cauliflower & leek cheese with sourdough crumb, braised red cabbage, Yorkshire pudding and gravy teapot.

Cornish bouillabaisse | DFO GF
Saffron aioli, new potatoes

PETITS FOURS

A little treat for everyone

Dessert

Sticky toffee pudding
Caramelised banana, salt toffee sauce

Selection of cheese
Cornish Brie, Stithians yarg,
Cornish blue, chutney and crackers

Lemon posset | GFO
Poached rhubarb and poppy seed shortbread

Ice cream 'Sunday' | VGO, DFO, GFO

2 COURSES £30 | 3 COURSES £35

Your food is freshly prepared to order. For allergies and dietary requirements please discuss with us before ordering.

