

SUNDAY ROAST

STARTERS

Heritage tomatoes

Buffalo mozzarella, basil vinaigrette, mint

Torched mackerel fillet

Soused tomato & squid ink tuile

A selection of Duchy charcuterie

Fennel salami, spinata speck, cornichons, sun dried tomatoes, toasted sourdough

Seasonal soup

Served with sourdough

MAINS

Roast topside of beef & ale brisket

Rich beef gravy and all the trimmings

Roast of the week

Ask your server for the seasonal cut of the week

Mushroom pithivier

Cashew butter, rich veg gravy and all the trimmings

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.

Haddock fish & chips

Harbour IPA beer batter, curry sauce, minted peas, tartar sauce, thick-cut chips

Smash burger

Gouda, relish, iceberg, onion, beef tomato, gherkin, fries

DESSERTS

Chocolate & sea salt tart, clotted cream

Selection of ice cream and sorbet Treleavens

Selection of 3 Cornish cheeses

served with preserves, wafers and quince purée

Raspberry tartlet