



**BRASSERIE  
ON THE BAY**

FRESH · HONEST · LOCAL

2 course £30

3 course £35

## SUNDAY ROAST

### STARTERS

**Celeriac velouté | V GF**

Candied walnuts, chives, parmesan

**Smoked salmon | GF**

Capers, shallot, dill, crème fraîche

**Bresaola | GF DF**

Kohlrabi remoulade, sherry vinegar, vinaigrette

### MAINS

**Roast Hereford topside**

Roast potatoes, Yorkshire pudding, honey-glazed carrots, cauliflower cheese, greens and gravy, horseradish cream

**Primrose Herd pork loin**

Roast potatoes, Yorkshire pudding, honey-glazed carrots, cauliflower cheese, greens and gravy, apple sauce

**Roasted cauliflower steak | VGO V**

Roast potatoes, Yorkshire pudding, honey-glazed carrots, cauliflower cheese, greens and gravy

**Catch of the day\* | DFO GF**

Pickled shallot, lemon, caper & gherkin salad, seaweed & herb butter, Cornish new potatoes

\*Please ask your server for today's catch

### DESSERTS

**Old fashioned bread and butter pudding**

Homemade custard

**Caramelised fig & cinnamon cream pavlova | GF**

Blackcurrant sorbet

**Helford Blue & Westcountry mature cheddar | DFO**

Water biscuits, St Michaels pickle, vanilla apricots

**Ice cream selection | DFO**

Raspberry coulis, wafer

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

