



## SUNDAY LUNCH

1 COURSE £12.50

2 COURSE £16.50

3 COURSE £20.50

### STARTERS

TOASTED GOATS CHEESE WITH BABY LEAF SALAD, CROSTINI AND ORCHARD CHUTNEY

CRISPY FRIED CALAMARI WITH AIOLI AND HOUSE SALAD

CREAM OF CAULIFLOWER AND CORNISH BLUE CHEESE SOUP

ORIENTAL DUCK SALAD WITH PLUM AND HOI SIN

HAND PICKED CORNISH CRAB AND PRAWN SALAD WITH CRAB INFUSED MAYO

### MAINS

SLOW ROASTED TOPSIDE OF CORNISH BEEF WITH YORKSHIRE PUDDING AND GRAVY

LOIN OF CORNISH PORK, CRACKLING AND GRAVY

POT ROAST SHOULDER OF CORNISH LAMB AND GRAVY

*FEEL FREE TO MIX THE MEATS!!*

GRILLED FILLET OF NEWLYN PLAICE WITH PORTHILLY SHELLFISH SAUCE

PAN ROASTED HAKE WITH A WILD GARLIC PESTO BUTTER

*ALL SERVED WITH ROASTED POTATOES AND SEASONAL VEGETABLES*

A RISOTTO OF GARLIC ROASTED MUSHROOMS, TOASTED PINE NUTS, PARMESAN AND TRUFFLE OIL

### DESSERTS

WARM TREACLE TART WITH VANILLA ICE CREAM

APPLE AND BERRY FRANGIPANE WITH CORNISH CLOTTED CREAM

CHOCOLATE BROWNIE WITH CHOCOLATE ICE CREAM

VANILLA PANNA COTTA WITH MERINGUE AND STRAWBERRY ICE CREAM