

# BUDOCK VEAN

THE HOTEL ON THE RIVER

## Sunday Lunch Menu

Golden Cross goats cheese, honeyed figs, plums, buckwheat granola

Beetroot and gin cured Scottish salmon, lime crème fraiche, St Ives bay crab,  
cucumber, blini

West Country ham hock, apple, pickles, mustard

Roasted tomato soup

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Roast top side of Cornish beef, Yorkshire pudding, red wine gravy

Slow roast shoulder of Cornish pork, Bramley apple, cider gravy

Grilled supreme of locally landed hake, nut brown butter, capers, prawns

Falafels, hummus, tzatziki, salad, pitta

All served with a selection of seasonal vegetables and potatoes

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Dark chocolate brownie, griottissimo cherries, cherry sorbet

Crème brûlée, plum compote, shortbread

Blood orange cheesecake, confit lemon, meringue

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Coffee and mints

3-courses - £30.00 per person 2-courses - £26.00 per person  
3- courses - £18.00 for children 2-courses - £14.00 for children

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. We try and source as much produce as possible from the local area.

(V) - Vegetarian (VG) - Vegan (VG\*) - Vegan Option Available (DF) - Dairy Free (DF\*) - Dairy Free Option Available  
(GF) - Gluten Free (GF\*) - Gluten Free Option Available