

## Sunday Lunch Menu

Blue Moon cheese, plums, figs, buckwheat granola, watercress

Locally smoked Scottish salmon, cucumber, orange, creme fraiche, blinis

Parma ham, celeriac remoulade, pickles, mustard

Carrot soup

Top side of locally reared beef, Yorkshire pudding, red wine gravy

Roast shoulder of Cornish pork, apple sauce, Rosemary sauce

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

Aubergine parmigiana, pine nuts

All served with seasonal vegetables

Rhubarb and custard tart, toasted almonds, vanilla ice cream

Baileys crème brûlée, poached pear, Cornish Fairings

Baked chocolate mousse torte, chocolate sauce, honeycomb, Cornish Clotted cream

## 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