

SUNDAY LUNCH MENU - STARTERS

Marinated olives (unpitted)	£4.5
Rope grown mussels cooked in white wine and garlic cream sauce and warmed focaccia bread (D)	£11
Seafood cocktail of king prawns in a Marie Rose sauce with oak smoked salmon and white crab on a bed of baby gem lettuce, cucumber ribbons and toasted sourdough bread (G,D)	£12
Butternut squash soup, with toasted pumpkin seeds, blue cheese crumble and sourdough (D,V)	£9
Beef meatballs cooked in a rich tomato, spinach & pepper sauce served with toasted garlic and herb ciabatta (GFO)	£9

SUNDAY ROAST

Ribeye of beef	£22	All served with roasted potatoes, Yorkshire pudding (G) pigs in blanket, pork and sage stuffing, creamed leeks, buttered cabbage, honey roasted carrots and parsnip, cauliflower & broccoli cheese and a rich red wine jus (D,G)
Honey and mustard marinated gammon	£22	
Herb infused celeriac (V)	£19	

DESSERTS

Warm triple chocolate brownie with blueberry compote and Cornish vanilla ice cream (D,G)	£9
Vanilla panna cotta with raspberry compote fresh raspberries and a strawberry garnish (D)	£9
Banoffee pot with Chantilly cream and chocolate dusting (D,G)	£8
Three specially selected cheeses, grapes, crackers & Mrs Mckenzie's tomato kasundi chutney - our crackers may contain traces of nuts (GFO,N,D)	£13