

Sunday lunch



STARTERS

- Soup of the day, toasted sourdough, butter £6.50 (vg/gf*)
- Smoked Ham and Davidstow Cheddar Croquettes with tomato chilli chutney, parmesan £8.50
- Salt & pepper squid, rocket and garlic aioli £9.50
- Tomato & basil bruschetta, parmesan, balsamic £9

THE FEAST

- 12-hour slow roasted Beef Brisket (gf*)
- Slow cooked pork belly with crackling (gf*)
- Sweet potato, almond & pistachio nut ballotine, herb stuffing (vg*/gf*)

All served on a sharing platter with roasties, cauliflower & broccoli cheese, roasted autumn roots, braised red cabbage, carrot and swede mash, buttered greens, proper gravy and Yorkshire pudding, with sausage, apple and sage stuffing,

- Honey glazed pigs in blankets £3.50
- Extra roasties £2.50
- Extra cauli-cheese £3

Adults - **18.50** - Children - **9.50**

FANCY SOMETHING DIFFERENT?

- Beer battered fish & chips, tartare, mushy peas £20.50
- Buttermilk chicken burger, brioche bun, fries, burger sauce (gf*) £17.50
- Beef burger, brioche bun, fries and burger sauce (gf*) £19
- add to burgers: bacon or cheese £1 each*

Children's options

- Battered fish goujons - chicken goujons or falafel bites all served with fries and either peas, beans or salad £9
- Sausage and mash £9

DESSERTS

- Lemon Tart, Strawberry ice-cream £8
- Sticky toffee pudding, butterscotch, ice-cream or clotted cream £8
- Selection of ice-cream / sorbet (gf) £2.50 per scoop
- Vegan cheesecake, berries, clotted cream £8 (vg*)

A discretionary 10% service charge is added to all seated tables
gf - gluten free, v - vegetarian, vg - vegan, df - dairy free. *on request
If you have any dietary needs or preferences please make your server aware when you order.

Thank You.