



# Sunday menu

Dishes as priced or  
Two courses **20.00**  
Three courses **25.00**

Supplements apply to the steak frites (4.00)  
when ordering two or three courses.

## TRY OUR...

Bloody Mary with Ketel One vodka 7.75  
*The perfect partner to our roasts!*

## NIBBLES

Rustica olives <i>v</i>	2.25
Garlic baguette <i>v</i>	2.80
Basket of stone-baked artisan baguette <i>v</i>	2.00
Half or whole sourdough loaf <i>v</i>	2.00/4.00
Artisan baguette with a choice of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise	4.25

## SIDES

Chips, Dauphinoise potato, Sweet potato wedges, Roasted mixed heritage carrots, French beans, peas & broad beans, Mixed leaf salad, Roquette & parmesan salad, Citrus bulgur wheat salad	3.90 (each)
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## STARTERS

<b>Cheddar cheese soufflé</b> , warm Ford Farm Coastal Cheddar sauce <i>v</i>	6.95
<b>Mediterranean fish soup</b> with Gruyère cheese croutons <i>gf</i> (without croûtons)	7.75
<b>Chicken liver parfait</b> with truffle butter, homemade red onion marmalade & toasted brioche	6.95
<b>Scottish salmon</b> with beetroot & horseradish crème fraîche: lightly smoked grilled fillet of salmon, trio of beetroots & cauliflower florets <i>gf</i>	8.50
<b>Scottish Hebridean rope-grown mussels</b> with traditional white wine & shallot marinière or creamy saffron mouclade, baguette <i>gf</i> (marinière) <i>df</i> (no cream)	6.95

## MAINS

### The Roasts

*Our fabulous new roasts come with bottomless rich gravy & roasties plus cauliflower cheese & seasonal vegetables*

<b>Free range roast Cornish beef sirloin</b> , mini homemade cottage pie, Yorkshire pudding, pumpkin purée	17.80
<b>Outdoor-reared roast pork sirloin</b> , pulled pork bon-bon, Yorkshire pudding, apple sauce, black pudding	14.80
<b>Roast Cornish shoulder of spring lamb</b> with Provençale stuffing, mini homemade shepherd's pie, slow cooked lamb bon-bon, minted pea purée	15.80

<b>Free range chicken with Peruvian glaze</b> & sweet potato wedges: half a roast chicken with lime, paprika & soy glaze, sweet potatoes & lime zest mayonnaise	16.50
<b>Malabar fish curry</b> with toasted coconut, grilled king prawn, shallot crisps & coconut rice <i>gf df</i>	15.50
<b>Scottish salmon &amp; crab fishcake</b> , crab mayonnaise, wilted leeks & poached egg & your choice of side	12.50
<b>Steak Frites</b> : 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter <i>df</i> (without butter)	19.95
<b>Free range Cornish beef burger</b> , sourdough bun, homemade tomato chutney, chips ADD: Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50 <i>gf</i> (without bun), <i>df</i> (without bun & cheese)	13.50
<b>Vegetarian chilli pie</b> : rich vegetable & bean chilli with smooth mash topping, mixed leaf salad & your choice of side <i>vegan</i>	10.95

## DESSERTS

<b>Mixed berry pavlova</b> : meringue, strawberries, blackberries, raspberry coulis & Chantilly cream <i>v gf</i>	5.90
<b>Pistachio soufflé</b> , famously light with rich chocolate ice cream <i>v</i>	6.90
<b>Zesty lemon tart</b> , with normandy sour cream <i>v</i>	6.75
<b>Chocolate mousse cup</b> with cherry compote, chocolate crumble, chocolate cream & mascarpone <i>v</i>	7.50
<b>Ice cream &amp; sorbets</b> please ask your server for today's selection <i>v</i>	5.25

### Cheese

<b>Selection of four English cheeses</b> , served with crackers, dried apricots, walnuts, homemade pear & apple chutney	10.00
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*\*This is not included in the two/three course price offer*