

Sunday Dining

Served from 12:30pm until 3pm every Sunday

TWO COURSES £19 | THREE COURSES £25

APPETISERS

- 2 14 Vg Garlic rosemary focaccia, balsamic oil £4
- Vg Fresh olives £4
- 2 7 9 Mustard and parmesan glazed pigs in blankets £6
- 8 14 Porthilly rock oysters, shallot vinegar, tabasco £4 each

STARTERS

- 1 11 12 13 14 Vg Vietnamese rice noodle salad, fine vegetables, sesame, chilli, coriander
- 1 10 Vg Roasted butternut squash and sweet potato soup, chestnut purée
- 14 Pressed confit chicken and ham hock terrine, spiced tomato chutney, cresses
- 3 5 7 14 Tian of salmon, prawns and smoked mackerel, lemon, dill

MAINS

Served with seasonal roasted root vegetables, fresh greens and sprouts

- 1 2 7 14 Individual roast turkey crown, smoked bacon, cranberry sage stuffing, pigs in blankets, roast thyme and garlic roast potatoes, traditional roast gravy
- 1 2 10 14 Vg Roast shallot, mushroom and thyme arancini, sautéed chestnut cabbage, red wine onion jus
- 5 7 14 Fillet of sea bass, smoked bacon chive roasted new potatoes, citrus salsa verde
- 1 2 4 7 14 Roast sirloin of beef, roast potatoes, Yorkshire puddings, seasonal vegetables gravy

DESSERTS

- 2 7 14 Festive Christmas pudding, warm mulled berry compote, brandy cream
- 1 2 4 7 14 V Gingerbread vanilla bean cheesecake, cinnamon poached orange, gingerbread crumb
- 5 7 14 V White chocolate creme brûlée, chocolate chip shortbread
- 1 2 7 14 V Westcountry cheeses, celery, grapes, artisan wafers, chutney

