

SUNDAY LUNCH

SAMPLE MENU

ROASTS

Slow-roasted pork belly, seasoned crackling, apple sauce - **25**

Add: chipolata pig - 2.5, sausage meat stuffing ball - 1.5, both - 3.75

Pan roasted chicken supreme, house bread sauce - **24**

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Medium rare topside of local beef, horseradish cream - **25**

Add: 16-hour braised beef shin - 2.5

Roast Leg of Mendip lamb (served pink), mint sauce - **25**

Add: braised lamb shoulder - 2.5, mini shepherd's pie - 5

Slow confit roast duck leg, cranberry, orange & port compote - **24**

Roasted butternut squash, wild mushroom, spinach, walnut & stilton tarte tatin - **23** (v) (vgo)

All served with roasties, honey roasted carrots & parsnips (vgo), cauliflower, broccoli & leek cheese, seasonal greens, spiced red cabbage, Yorkshire pudding & rich stock pot gravy

MAINS

River Fowey mussels, cider, leek & smoked bacon beurre blanc sauce, crusty bread, skin-on fries - **22**

Chefs lamb pie, buttery mash, braised red cabbage, carrots & parsnips, stockpot gravy - **24**

DESSERTS

Panna cotta, stewed spiced rhubarb, honey & ginger syrup, vanilla ice cream, shortbread - **8.75**

Sticky toffee sundae, chantilly cream, salted caramel, vanilla & honeycombe ice cream - **8.75**

Pain au chocolat & croissant bread & butter pudding, vanilla bean custard **8.75**

Sticky toffee pudding, toffee sauce, honeycomb ice cream **8.75**

Local cheeseboard, artisanal cracker, chutney **13**

Selection of ice creams & sorbets (please ask for our selection) - **2.5/4.5/6.5**

Affogato - **5.5** (v)

