



SUNDAY LUNCH MENU

2-Courses £37 | 3-Courses £44

STARTERS

Pea and mint soup

Fried Cornish squid, lemon and harissa aioli

Chicken liver parfait, homemade chutney, toasted sourdough

*Beetroot & whipped goats cheese salad, aged balsamic,
red chicory, walnut*

MAINS

*Beef Rump, Yorkshire pudding, roast potatoes,
seasonal vegetables, red wine gravy*

*Slow cooked Lamb shoulder, Yorkshire pudding, roast potatoes,
seasonal vegetables, rosemary-infused lamb sauce*

*Cornish hake, new potatoes, seasonal vegetables, capers,
lemon and parsley butter*

*Roasted hen-of-the-wood mushroom, Yorkshire pudding,
roast potatoes, seasonal vegetables*

SIDES

Mixed salad leaves, creamy dressing, garden chives £5.00

Seasonal vegetables £6.50

French fries £6.50

Herb buttered new potatoes £6.50

DESSERTS

Vanilla crème brûlée, fresh blackberries, blackcurrant & apple sorbet

Sticky toffee pudding, clotted cream

Selection of ice-creams and sorbets (3 scoops)

Selection of British & Continental cheeses, chutney, grapes, celery

TEA, COFFEE & INFUSIONS

£5.50

An optional 12.5% gratuity will be added to your bill.
Please inform us of any allergies and special dietary requirements.