

SUNDAY LUNCH

NIBBLES

ROSEMARY & SEA SALT FOCACCIA <i>vg</i>	5.0
Olive oil and balsamic vinegar. (492 kcal)	
MARINATED MIXED OLIVES <i>vg</i>	5.0
In a citrus & thyme marinade. (82 kcal)	
PADRÓN PEPPERS <i>vg</i>	5.0
Cornish sea salt. (61 kcal)	
CHORIZO BITES	6.0
Oven-roasted and served warm. (415 kcal)	

STARTERS

SALT & PEPPER SQUID	9.0
Sweet chilli, lime & coriander mayo, and lemon. (358 kcal)	
SEASONAL SOUP <i>v, vg option</i>	8.0
Warm baguette and Cornish butter.	
CHICKEN LIVER & COGNAC PÂTÉ	8.5
Fig relish and herb crumb with crostini toasts. (484 kcal)	
BASIL & TOASTED PINE NUT GNOCCHI <i>vg</i>	8.5
Warm gnocchi wrapped in basil pesto. Served with red amaranth, and toasted pine nuts. (509 kcal)	

SHARER

BAKED CAMEMBERT <i>v</i>	18.25
Studded with garlic and rosemary. Served with spiced apple & green tomato chutney, caramelised red onion chutney, warm focaccia, and artisan bread. (1249 kcal / serves two)	

SIDES

TRIPLE-COOKED CHIPS <i>vg</i> (322 kcal)	4.75
CHEESY TRIPLE-COOKED CHIPS <i>v</i> (774 kcal)	5.25
FRIES <i>vg</i> (290 kcal)	4.25
MASHED POTATO <i>vg</i> (215 kcal)	3.75
DRESSED SIDE SALAD <i>vg</i>	4.0
French dressing, cucumber, tomato, and red onion. (43 kcal)	
ROASTED WINTER VEGETABLES <i>vg</i>	5.0
Kale, baby turnips, carrot, candy beetroot, and golden beetroot. (115 kcal)	
GARLIC CIABATTA <i>v</i> (404 kcal)	4.25
CHEESY GARLIC CIABATTA <i>v</i> (612 kcal)	4.75

SUNDAY ROASTS

All roasts are served with a Yorkshire pudding (*non vg*), rosemary & sea salt roasted potatoes, parsnip, seasonal vegetables, cauliflower cheese, and a rich gravy.

BRIE, CRANBERRY & MUSHROOM WELLINGTON	16.0
Baked flaky puff pastry Wellington filled with a sautéed thyme, garlic & mushroom, Brie & cranberry sauce. (1268 kcal)	
APRICOT & CHESTNUT ROAST	16.0
A rich blend of apricots, chestnuts, mixed nuts, herbs, and vegetables. Slowly oven roasted. (757 kcal)	
WEST COUNTRY BEEF	18.0
Tender roasted topside of West Country beef, served pink. (915 kcal)	
ROASTED PORK LOIN	17.0
Oven roasted pork loin served with crispy salt & pepper crackling. (938 kcal)	
EXTRAS	
+ Yorkshire pudding (75 kcal)	1.0
+ Extra side of pigs in blankets (375 kcal)	4.50
+ Extra side of rosemary & sea salt roast potatoes (310 kcal)	3.50
+ Extra side of cauliflower cheese (167 kcal)	

MAINS

FISH & CHIPS 17.5

Coated in a St Austell Brewery ale & seaweed batter. Served with garden or mushy peas, tartare sauce, triple-cooked chips, and lemon. (897 kcal)

+ Chip shop curry sauce *v* (67 kcal) 2.75

25p from every portion of Fish & Chips sold is donated to the St Austell Brewery Charitable Trust.

BANANA BLOSSOM 'FISH' & CHIPS *vg* 15.0

We coat banana blossom in a St Austell Brewery ale batter. Served with garden or mushy peas, vegan tartare sauce, triple-cooked chips, and lemon. (1066 kcal)

GOLDEN WHOLETAIL SCAMPI 15.5

With peas, tartare sauce, triple-cooked chips, and lemon. (981 kcal)

6OZ WEST COUNTRY BEEF BURGER 17.0

In a glazed bun with our own burger sauce, smoked streaky bacon, Monterey Jack cheese, pickled red onion, gem lettuce, chorizo & sweet chilli jam, and fries. (1483 kcal)

LOCALLY SOURCED MUSSELS 18.0

Steamed in Cornish Rattler cider, leek & cream sauce. With a warm baguette and fries. (1640 kcal)

CAESAR SALAD *v* 13.0

Gem lettuce leaves bound in a Caesar dressing. Garnished with rosemary & sea salt focaccia croutons, parmesan crisp, and crispy onions. (371 kcal)

With smoked mackerel (672 kcal) 15.5

With grilled chicken breast (638 kcal) 15.5

DESSERTS

STICKY TOFFEE PUDDING *v* 8.0

Banana ice cream, gingernut crumb, and toffee sauce. (747 kcal)

BLACK FOREST TRIFLE *v* 8.0

Kirsch-infused chocolate brownie, griottine cherries, cherry compote, and crème anglaise with a Chantilly cream & chocolate crumb topping. (886 kcal)

CHOCOLATE BROWNIE *v* 8.0

Warm brownie served with spiced red-wine poached pear, Cornish clotted cream, and crushed meringue. (737 kcal)

LEMON MERINGUE PIE *v* 8.0

Zesty lemon curd in a shortcrust pastry tart, topped with soft meringue. Served with blackberry & rosemary compote. (549 kcal)

FRUIT & NUT FLAPJACK *vg* 8.0

Dried cranberries, pistachio nuts, hazelnuts, pitted apricots, raspberries, and golden raisins, with a vegan Belgian chocolate sauce and vegan raspberry ripple ice cream. (783 kcal)

CORNISH ICE CREAM & SORBETS 2.5

PER SCOOP

Vanilla *v* (135 kcal per scoop)

Chocolate *v* (177 kcal per scoop)

Strawberry *v* (160 kcal per scoop)

Salted caramel *v* (193 kcal per scoop)

Banana *v* (191 kcal per scoop)

Vegan raspberry ripple *vg* (106 kcal per scoop)

Raspberry sorbet *vg* (112 kcal per scoop)

WEST COUNTRY CHEESEBOARD *v* 11.0

Selection of three West Country cheeses served with crackers, spiced green tomato & apple chutney, grapes, and celery. Please ask for today's selection. (949 kcal)