

Sunday Menu

2 courses £9.95 3 courses £14.95

Selection of homemade bread + Cornish butter

Auspicious openers

Tomato + coriander soup + croutons + cream
Sauté of chicken breast + grain mustard + saffron rice + toasted pine nuts
Warm smoked mackerel + blueberry compote + leaves + sekura
Cornish Yarg + peppered strawberry salad + balsamic syrup

The main event

Broccoli + carrot + braised red cabbage
Roast potatoes + Cornish new potatoes.
YORKSHIRE PUDDINGS CAN BE SERVED WITH ALL ROASTS PLEASE ASK

Roast topside of beef + red wine + mushroom gravy + Yorkshire Pudding

Roast shoulder of lamb + rosemary jus + mint sauce

Roast pork loin + pan gravy + apple sauce

Baked salmon + julienne vegetables + spiced potato broth

Roast bell pepper + fruit & nut rice stuffing + tomato ragout

Trio of roasts- Beef + Pork + Lamb+ red wine gravy +
Yorkshire pudding

Desserts

Banana mousse + cinnamon biscuit + toffee sauce
Rhubarb + apple crumble + vanilla ice cream
Raspberry + vanilla cheesecake

Yarg + Cornish smoked + yard farm cheddar + St Endellion brie
Cornish blue + celery + chutney + grapes
+ Cornish hand made biscuits
Supplement-£2.95

Beverages £2.50

Served with Wadebridge fudge

From the bean

Standard, cappuccino, latte, espresso, decaffeinated,
macchiato-latte, hot chocolate

Teas

Breakfast, Earl grey, lemon & ginger, Assam, Camomile,
Camomile + honey & vanilla, blackcurrant, peppermint
Ginseng + vanilla