

SUNDAY LUNCH

nibbles

A SELECTION OF WARM MINI SODA BREADS With whipped rosemary & seasalt butter. *v* (546 kcal) **5**

PADRÓN PEPPERS Cornish sea salt. *vg* (61 kcal) **4**

MARINATED MIXED OLIVES In a citrus & thyme marinade. *vg* (82 kcal) **4**

CHORIZO BITES Oven roasted and served warm. (415 kcal) **5.5**

starters

SALT & PEPPER SQUID Sweet chilli, lime & coriander mayo, and lemon. (358 kcal) **8**

TWICE BAKED GOATS' CHEESE SOUFFLÉ Served on a rich Davidstow mature cheddar cheese & mustard sauce, with caramelised red onion chutney, with chives and parsley oil. *v* (378 kcal) **8**

CHICKEN, APRICOT & TARRAGON TERRINE Beetroot & red wine relish, and crostini toasts. (340 kcal) **9**

BASIL & TOASTED PINE NUT GNOCCHI Warm gnocchi wrapped in basil pesto. Served with red amaranth and toasted pine nuts. *vg* (509 kcal) **8**

SEASONAL SOUP Warm baguette and Cornish butter. *v, vg option* **7**

sunday roast

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

BRIE, CRANBERRY & MUSHROOM WELLINGTON Baked flaky puff pastry Wellington filled with a sautéed thyme, garlic & mushroom, Brie & cranberry sauce. (1268 kcal) **15**

APRICOT & CHESTNUT ROAST A rich blend of apricots, chestnuts, mixed nuts, herbs, and vegetables. Slowly oven roasted. (757 kcal) **15**

WEST COUNTRY BEEF Tender roasted topside of West Country beef, served pink. (915 kcal) **17**

ROASTED PORK LOIN Oven roasted pork loin served with crispy salt & pepper crackling. (938 kcal) **16**

ROAST TURKEY Oven roasted, boned, and rolled British sliced turkey breast with a sage & onion pork stuffing. (941 kcal) **16**

EXTRAS

Yorkshire pudding (75 kcal) **1.0**

Side of pigs in blankets (375 kcal) **4.5**

Side of rosemary & sea salt roast potatoes (310 kcal) **3.5**

Side of cauliflower cheese (167 kcal) **3.5**

adults need around 2,000 kcal a day

A selection of our dishes can be adapted for guests looking to avoid gluten, please ask your server for information.

pub classics

FISH & CHIPS Ask for our latest catch. Coated in a St Austell Brewery ale & seaweed batter, with crushed minted peas, tartare sauce, lemon, and triple cooked chips. (973 kcal) **16**

Pair with Tribute, our light and zesty, easy-drinking pale ale.

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

BANANA BLOSSOM 'FISH' & CHIPS We coat banana blossom in a St Austell Brewery ale. Served with crushed minted peas, vegan tartare sauce, lemon, and triple cooked chips. *vg* (1117 kcal) **14**

LOCALLY SOURCED MUSSELS Steamed in a Rattler cider, leek & cream sauce. Served with a warm baguette and fries. (1640 kcal) **17**

TORCHED GOATS' CHEESE SALAD Warm goats' cheese, roasted beets, pearl barley, mixed leaves dressed in a horseradish vinaigrette, with balsamic glaze & pistachio nuts. *v* (440 kcal) **14.5**

6OZ WEST COUNTRY BEEF BURGER 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) **15**

Pair with the clean and crisp, thirst-quenching notes of korev lager.



sides

TRIPLE COOKED CHIPS *vg* (322 kcal) **4**

FRIES *vg* (290 kcal) **3.75**

MASHED POTATO Crispy onions, chives, and red wine jus. *vg* (203 kcal) **4.5**

ROASTED WINTER VEGETABLES Kale, baby turnips, carrot, candy beetroot, and golden beetroot. *vg* (115 kcal) **4.5**

DRESSED SIDE SALAD French dressing, cucumber, tomato, and red onion. *vg* (43 kcal) **3.75**

GARLIC CIABATTA *v* (404 kcal) **3.75**

desserts



STICKY TOFFEE PUDDING Banana ice cream, gingernut crumb, and toffee sauce. *v* (747 kcal) **7.5**

LEMON CURD BRÛLÉE TART Zesty lemon curd and blackberries in a shortcrust pastry tart with a brûléed top. Served with rosemary & blackberry compote and Cornish clotted cream. *v* (626 kcal) **7.5**

BLACK FOREST TRIFLE Kirsch-infused chocolate brownie, griottine cherries, cherry compote, and crème anglaise with a Chantilly cream and chocolate crumb topping. *v* (886 kcal) **7.5**

CHOCOLATE BROWNIE Warm brownie served with spiced red wine poached pear, clotted cream, and crushed meringue. *v* (737 kcal) **7.5**

FRUIT & NUT FLAPJACK Dried cranberries, pistachio nuts, hazelnuts, pitted apricots, raspberries, and golden raisins, with a vegan Belgian chocolate sauce and vegan raspberry ripple ice cream. *vg* (983 kcal) **7.5**

CORNISH ICE CREAM & SORBETS *per scoop* **2.5**

vanilla *v* (135 kcal per scoop) | chocolate *v* (177 kcal per scoop) | strawberry *v* (160 kcal per scoop) | banana *v* (191 kcal per scoop) | salted caramel *v* (193 kcal per scoop) | vegan raspberry ripple *vg* (106 kcal per scoop) | raspberry sorbet *vg* (112 kcal per scoop)

WEST COUNTRY CHEESEBOARD Selection of three West Country cheeses served with crackers, spiced green tomato and apple chutney, grapes, and celery. Please ask for today's selection. *v* (949 kcal) **10**

Pair with the mellow, soft and overflowing with juicy red fruits and subtle notes of spice of Merlot, La Borie.

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