



Sample menu winter 2019

BOOK NOW

SUNDAY ROAST MENU

2 courses £18.95 | 3 courses £22.95

STARTERS

Mild potato curry with smoked haddock and a poached egg.

Beetroot soup with pickled shallots and crème fraîche.

Grilled mackerel fillet served with pickled winter veg.

Salt and pepper prawns served with cucumber, beansprouts and a soy sesame dressing.

Moules marinière classic French style with white wine, onion, butter and parsley.

Vietnamese chicken salad with peanuts, mint and coriander.

MAINS

Roast topside of beef From Warren's butchers in Launceston with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy.

Cod and chips. A lunch version of our famous fish and chips, mushy peas and tartare sauce.

Grilled whole plaice with black olive butter.

Butternut squash risotto, pumpkin seeds, and sage beurre noisette

8oz rib-eye steak served with chips, rocket, tomato and shallot salad. (£6 supplement in the set menu)

Ravioli of caramelised onion and fennel seeds with wild mushrooms and hazelnuts.

SIDES 3.50 each

Purple sprouting broccoli with salsa verde

Mixed leaf salad with fines herbes.

Minted baby potatoes

Thin cut chips

Glazed carrots with tarragon.

Kalettes with olive oil.

DESSERTS

Chocolate pavé Peanut crumb, salted caramel ice cream and chocolate sauce.

Vanilla panna cotta with crushed pistachio nuts, honeycomb, raspberry purée and fresh raspberries.

Sticky toffee pudding with clotted cream.

Bitter chocolate and marmalade tart with raspberry sorbet.

Please ask for information on allergens.