



Sunday menu

Dishes as priced or
Two courses **20.00**
Three courses **25.00**

TRY OUR...

Bloody Mary with Ketel One vodka **7.75**
The perfect partner to our roasts!

NIBBLES

Rustica olives <i>v</i>	2.25
Garlic baguette <i>v</i>	2.80
Basket of stone-baked artisan baguette <i>v gf</i> (with gf bread)	2.00
Half or whole sourdough loaf <i>v</i>	2.00/4.00
Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise	4.25

SIDES

Chips <i>df</i> , Dauphinoise potato <i>v gf</i> , mixed leaf salad <i>gf df</i>	3.50
Sweet potato wedges, zesty lime mayonnaise <i>gf</i> (without mayonnaise)	3.90
Roasted mixed heritage carrots <i>vegan gf df</i> French beans, peas & broad beans <i>v gf</i> , <i>df & vegan</i> (without butter)	
Roquette & parmesan salad <i>gf</i>	
Citrus bulgar wheat salad <i>df</i>	4.10

STARTERS

Cheddar cheese soufflé , warm Ford Farm Coastal Cheddar sauce <i>v</i>	6.95
Mediterranean fish soup with Gruyère cheese croutons <i>gf</i> (without croûtons)	7.75
Chicken liver parfait with truffle butter, homemade red onion marmalade & toasted brioche	6.95
Scottish salmon with beetroot & horseradish crème fraîche: lightly smoked grilled fillet of salmon, trio of beetroots & cauliflower florets <i>gf df</i> (without crème fraîche)	8.50
Pea, broad bean & red pepper salad with pea purée, pea shoots, piquillo peppers, crispy broad beans & shallots with tomato & chilli dressing <i>vegan gf df</i>	6.00

MAINS

The Roasts

Our fabulous new roasts come with bottomless rich gravy & roasties plus cauliflower cheese & seasonal vegetables

Free range roast Cornish beef , mini homemade cottage pie, Yorkshire pudding, pumpkin purée	17.80
Outdoor-reared roast pork sirloin , pulled pork bon-bon, apple sauce, black pudding	14.80
Roast Cornish shoulder of spring lamb with Provençale stuffing, mini homemade shepherd's pie, slow cooked lamb bon-bon, minted pea purée	15.80

Free range chicken with Peruvian glaze & sweet potato wedges: half a roast chicken with lime, paprika & soy glaze, sweet potatoes & lime zest mayonnaise	16.50
Grilled cod with preserved lemon , topping squid ink risotto & chilli squid <i>gf</i>	17.50
Scottish salmon & crab fishcake , crab mayonnaise, wilted leeks & poached egg & your choice of side	14.95
Steak Frites : 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter <i>df</i> (without butter) <i>Supplement applies (4.00) when ordering two or three courses</i>	19.95
Free range Cornish beef burger , sourdough bun, homemade tomato chutney, garlic mayonnaise & chips. Includes your choice of Comté cheese, melted blue cheese or bacon <i>df</i> (without cheese & mayonnaise) <i>Add additional topping for 1.50</i>	15.00
Vegetarian chilli pie : rich vegetable & bean chilli with smooth mash topping, mixed leaf salad & your choice of side <i>vegan df</i>	14.95

DESSERTS

Mixed berry pavlova : meringue, strawberries, blackberries, raspberry coulis & Chantilly cream <i>v gf</i>	5.90
Pistachio soufflé , famously light with rich chocolate ice cream <i>v</i>	6.90
Zesty lemon tart , with normandy sour cream <i>v</i>	6.75
Chocolate mousse cup cherry compote, chocolate crumble, chocolate cream & mascarpone <i>v</i>	7.50
Ice cream & sorbets with Gavotte biscuit, please ask your server for today's selection from Judes <i>v</i> <i>Ice cream gf</i> (without biscuit), <i>Sorbets df gf & vegan</i> (without biscuit)	5.25

Cheese

Selection of four English cheeses , served with crackers, dried apricots, walnuts, homemade pear & apple chutney	8.00
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** This is not included in the two/three course price offer*