A LA CARTE MENU

Main Event

Roast beef, Yorkshire pudding, roast potatoes & all the trimmings £19.50

Roast pork, Yorkshire pudding, roast potatoes & all the trimmings £19.50

Pan fried hake, brandade, mussel chowder, samphire and carrot £25.95 (gf)

Sourough battered fish, chips, peas, tartar, pickled egg & curried salt £19.95

Broccoli steak with Moroccan salad
Pomegranate, dates, pearl barley & quinoa, flatbread and mint yogurt £19.95 (vgn)

Children’s

Roast beef, Yorkshire pudding, roast potatoes & all the trimmings £8.95

Roast pork, Yorkshire pudding, roast potatoes & all the trimmings £8.95

Fish & chips, peas £8.95

Cheese & bacon pasta £8.95

Nibbles

Marinated olives £3.95
Home-made bread & extra virgin olive oil and balsamic (for 2) £4.50
Home-made bread & extra virgin olive oil and balsamic marinated olives & hummus (for 2) £9.50

Small Plates

Thai scented butternut squash soup, coconut, home made bread £8.50 (v)
Miso, peanut & chilli glazed aubergine with coriander £9.95 (vgn)
Chicken Caesar salad, anchovies, pancetta, Parmesan, croutons £12.00
Monkfish ceviche, granny smith apple & pork crackling £12.50 (gf)
Whipped goats cheese, heritage beetroot, candied walnuts £9.50 (gf)

Sides

Chips or Fries £4.50
Add smoked Cheddar 75p
Broccoli & toasted almond £4.50
Fine beans & mustard dressing £4.50
Rocket & Parmesan Salad £4.50

SUNDAY LUNCH MENU

Please speak to a member of our team if you have any allergies or dietary requirements. Service is not included.
"Bread and Butter"
with almond, chocolate, crème anglaise £8.00

Raspberry parfait, white chocolate textures £9.50

Lemon posset, strawberries & meringue £9.50

Sticky Toffee Pudding & clotted cream £8.00

"Chocolate delight"
Brownie, mousse, white chocolate ice cream £9.50

Chilled coconut rice pudding & rum marinated pineapple £8.50 (vgn, gf)

Ice creams & sorbets £3.00 per scoop

West country cheese selection (v) £12.00
Served with candied walnuts, quince, apple chutney & celery shoots
Sweet Wines

Monbazillac, 2017 - Château Vari, South west France (13% abv)
£8.00
£20.00

Maury, 2018 - Domaine Poudreux, Roussillon, France (15% abv)
£10.00
£38.00

Château Suduiraut 2005 - 1er Cru Classé, Sauternes, Bordeaux
£70.00
£110.00

Vin de Constance 2016 - Klein Constantia, Constantia, South Africa
£75.00
£120.00

Port

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<tr>
<th>50ml</th>
<th>70ml</th>
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<tr>
<td>Churchill Dry White</td>
<td>£6.50</td>
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<td>Churchill Reserve</td>
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<td>Churchill Late Vintage</td>
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<td>Churchill Crusted</td>
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<td>Otima 10 year</td>
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<td>Fonseca 1994</td>
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<td>Taylors Vintage 1994</td>
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Loose Leaf Tea Selection - £3.25

Cornish Breakfast Tea
Earl Grey Tea
Mint Tea
Chamomile Tea
Green Tea
Red Berry

Coffee

American
Cappuccino
Latte
Flat White
Mocha
Espresso
Double Espresso
Hot Chocolate

Cafetiere & Petit Fours
£3.95 Per Person

DESSERT MENU

Please speak to a member of our team if you have any allergies or dietary requirements.