



Sunday menu 1st April 2012

(Bar menu & steaks also available)

Button mushroom and herb soup, crusty bread

Local Sole goujons, tartar sauce, lemon

Chilled Galia melon, soft fruits, blackcurrant coulis

Garlic bread, olives & dipping oils

Carvery (Beef & Pork)

(When ordering please indicate whether it is a plated meal or Carvery that you require. You can choose a mix of meats on the carvery option – just tell the chef. The Carvery price is for one visit & one plate.)

Or the following plated meals served to your table

*Roast topside of **Cornish Beef***

with Yorkshire pudding, roast Cornish potatoes and gravy.

*Roast leg of **Cornish Pork** with saffron apple sauce*

with Yorkshire pudding, roast Cornish potatoes and gravy

Grilled fillet of Salmon, with green peas, capers and pancetta.

Char-grilled vegetables with a toasted blue cheese crust and pearl barley dressing (veg).

(All main courses served with a selection of fresh local vegetables, and potatoes)

Fresh fruit salad, Cornish clotted cream.

Chefs own ice cream taster plate.

White chocolate cheesecake, apricot sorbet.

Chocolate truffle pudding, vanilla ice cream.

Sticky toffee pudding, caramel ice cream.

1 course £9.85, 2 courses £14.60 3 courses £19.35

Children's sized main course roasts/carvery are available for those aged up to 10 at £5.75

Adult vegetable only roast/carvery £7.50

If you have any food allergies or intolerances it is essential that you advise us before ordering.

Fish dishes may contain bones.