



J U L Y A U G U S T S U N D A Y S E T M E N U

TO START

St Austell bay mussels, nduja, lemon and coriander (gf) (df) (can be pesc)
Smoked mackerel pate, house pickled cucumber, sourdough toast
Heritage tomato, sherry, basil and English peach (gf) (df) (vegan)
Burrata, summer vegetable vinaigrette, herb salad, linseed cracker (can be gf)

THE MAIN EVENT

Medium Rare rump of Hereford beef, roast potatoes, and Yorkshire pudding
Fennel brined Chew Magna pork belly, carrot and English mustard, roast potatoes, and Yorkshire pudding
Summer squash and pearl barley wellington roast potatoes and Yorkshire pudding
Vegan Loaf, roast potatoes and vegan gravy

All served with sauteed leeks, peas and greens, braised red cabbage, bashed carrot and swede, sherry glazed beetroot, cauliflower, and leek cheese

Our roasts are available on request as gluten and dairy free options. Children's options are the beef, pork, and seasonal loaf at £7.50.

FOR AFTER

Cheddar strawberry and raspberry pavlova (gf)
Sticky Ale pudding, cider butterscotch, house vanilla
House sorbet (df) (gf)
Dark chocolate torte, salted caramel, puffed rice, blackcurrant compote

Two courses £25

Three courses £31