

Set Sunday lunch menu. Main course £,14, 2 courses £,21, 3 courses £,26

Starters

SZECHUAN PEPPER CALAMARI *Asian slaw, sweet chilli, sesame, lime*
SEASONAL SOUP, *Baker tom's focaccia, butter (v) (gfo)*
LOCAL STEAMED MUSSELS, *Focaccia, korev lager & leek cream sauce, lemon (gfo)*
MARINATED BABY BEETROOT, *Vegan feta, mixed leaf, nettle & ginger dressing, toasted almonds (ve,gf)*
PASTRAMI, *Celeriac remoulade, rocket & parmesan (gf)*

Sunday roast

All served with rosemary & garlic roast potatoes, braised red cabbage, yorkshire pudding, creamed savoy cabbage & leeks, cauliflower & broccoli cheese, sausage meat stuffing and meat juice gravy

SLOW COOKED BEEF BRISKET
HONEY & THYME GLAZED GAMMON
PAN ROASTED CHICKEN SUPREME

OUR OWN SPICED LENTIL & ROAST VEG NUT ROAST (V)

Served with rosemary & garlic roast potatoes, braised red cabbage, yorkshire pudding, creamed savoy cabbage & leeks, cauliflower & broccoli cheese and vegetarian gravy

Main courses

TRIBUTE BATTERED COD & CHIPS, *Fries, lemon, minted peas, tartare sauce (gfo)*
6oz BEEF BURGER, *Glazed bun, chorizo jam, lettuce, pickled onion, burger sauce, fries, bacon, monterey jack cheese*
SPICED BROAD BEAN & PEA BURGER, *Fennel slaw, sriracha mayonnaise, lettuce, onion chutney, fries (V)*
SEABREAM FILLETS, *Cornish new potatoes, tenderstem broccoli, squash puree, chimichurri*
LOCAL STEAMED MUSSELS, *Focaccia, korev lager & leek cream sauce, lemon, fries (gfo)*

Desserts

APPLE & RHUBARB CRUMBLE, *Vanilla ice cream*
STICKY TOFFEE PUDDING, *Toffee sauce & salted caramel ice cream*
CLASSIC ETON MESS, *Chantilly cream, meringue, forest fruits*
THREE SCOOPS OF TRELEAVANS ICE CREAM , *Please ask your server for available flavours (v)*