



Sunday Lunch Menu

To start

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Thai beef salad
Thai slaw

Moule mariniere
Garlic and shallot sauce

Pea and mint soup

To follow

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10-hour slow cooked brisket of beef
Yorkshire pudding, seasonal vegetables, glazed carrots and parsnips

Pan seared fillet of hake
Herb crushed new potatoes, tender stem, chive velouté

Pumpkin and sage ravioli
Parmesan and spinach sauce

To finish

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Chocolate marquise
Poached fruits, vanilla ice cream

Strawberry Eaton mess

Selection of Treleavens ice cream

2 Courses - £25

3 Courses - £32

If you have an allergy to certain foods, please inform a member of the team before ordering.
A discretionary service charge of 10% will be added to your bill.
All prices are inclusive of VAT.