

## Sunday Lunch Menu

### *Sunday Roast Served 12 – 3*

**£12**

Roasted 21 day aged Local sourced **Sirloin of Beef**

#### **Roast Lamb**

Roasted West Country **Loin of Pork** with home-made Apple Sauce

Home-made **Nut Roast (V)**

*Trio of Sunday Roast £14*

Children's portion of all Roasts available **£7**

*All Roasts served with Roast Potatoes, fresh seasonal Vegetables,*

*Yorkshire Puddings and rich Gravy*

Soup of the Moment served with Crusty Bread

Daily changing soup using local and seasonal produce **£5.50**

***Closed Sandwiches made with Bread from 'The Bakery' in Frogmore***

***All sandwiches served with a small dressed Green leaf salad***

Fresh Salcombe Crab from Salcombe Crab Traders:

A delicious mix of pure White & Brown Crabmeat **£8** *Pure White Crabmeat only – £2 supplement*

West Country Cheddar Cheese and home-made Pickle **£6**

Home Roasted Ham and Mustard Mayo **£7**

Bacon, Cornish Brie and Cranberry **£7**

Sea Food Board – Potted Salcombe Crab, Smoked Salmon Cubes, Crayfish topped with a Marie

Rose Sauce served with French Crusty bread fresh tastes of the sea! **£9**

Cheese Ploughman's – West Country Cheddar (*mature & strong*) Cornish Brie (*mild & creamy*) Devon Blue (*moist and slightly crumbly!*) served with an individual Cottage

Loaf & Butter, Pickles, Grapes and Devon Chutney **£9**

Meat Board – Game Terrine, Pork Pie, Home roasted Ham with red Onion

marmalade, pickles and crusty bread **£9**

Cornish Pasty & Chips **£7**

## WINTER WARMERS

St Austell Beer Battered Cod & Chips, Homemade Tartare Sauce and Mushy Peas **£12**

Pumpkin and Sage Ravioli served with toasted pine nuts

and parmesan shavings (v) **£12**

Local Beef Burger topped with melted Cheddar Cheese and Bacon

in a toasted Brioche Bun with Chips **£12**

