

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 with Crusty Bread - £5.50

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

All sandwiches served with dressed Green leaves

Fresh Salcombe Crab from Salcombe Crab Traders:

A delicious mix of pure White & Brown Crabmeat £8

Pure White Crabmeat only – £2 supplement

Traditional B.L.T with Mayonnaise £6 Tuscan Tuna – Tuna with Lemon and Basil Mayonnaise £6

Cornish Brie and Cranberry £6 Cheese & Red Onion £5.50

Cornish Pasty & Chips £7

Sea Food Plate – Potted Salcombe Crab, Smoked Salmon Cubes, Crayfish topped with a Marie Rose Sauce served with French Crusty bread - unadulterated tastes of the sea! £9

Cheese Ploughman's – West Country Cheddar (*mature & strong*) Cornish Brie (*mild & creamy*) Devon Blue (*gorgonzola'ish & scrumptious!*) served with an individual Cottage Loaf & Butter, Pickled Onion, Grapes and Devon Chutney £9

Duo of Terrines – Ham Hock and Chicken Liver Madeira & Bacon with baby gherkins, home-made red onion Marmalade, and crusty Bread £8

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

Chorizo & Wild Boar Burger topped with melted Cheddar and Red Onion Marmalade in a Brioche Bun with Chips £12

Spinach & Ricotta Ravioli served with a Pesto Sauce, topped with Rocket & Parmesan £12 (v)

