

# Sunday Lunch

## Antipasti

Arancini (v)

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Pig and pickle platter

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Homemade focaccia with balsamic oil

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Crispy fish with tarragon aioli

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Puglian olives

## Aperitif

### Aperol Spritz

Aperol, soda, prosecco, orange

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### Poinsettia

Veuve Cliquot champagne, Cointreau, cranberry juice

## Starters

Winter soup (v)

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West country mussels with N'duja and red onion cream sauce with homemade focaccia

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Mozzarella di buffala and honey roasted pumpkin salad with pumpkin seed pesto (v)

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Prosciutto, snow pea and mint salad with pomegranate and parmesan (ve\*)

## Mains

Roasted sirloin

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Roasted garlic and thyme chicken

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Winter nut roast (ve)

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*All served with roast potatoes, Yorkshire pudding, gravy, winter root vegetables, cabbage and cauliflower cheese*

Hake fillet with white bean and pancetta cassoulet with crispy cavolo nero

## Desserts

Limoncello cheesecake

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Chocolate orange crèmeux (v)

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Tiramisu (v)

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Affogato: two scoops of vanilla ice cream with espresso and biscotti (v)

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Cornish cheeseboard selection with carte de musica and cranberry and apple chutney

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Cornish ice cream selection

**2 Courses £20 - 3 Courses £25**

Some dishes may contain allergens. If you have any dietary requirements please speak to a member of our team.  
Menu key: (v) = Vegetarian (ve) = Vegan (s) = starter size available (ve\*) = can be made vegan