



Sunday Lunch, 24th February, 2024

TO START

Monkfish carpaccio - slow roasted tomatoes

Twice baked cheese soufflé - butternut squash puree - candied pumpkin seeds

Smoked salmon & prawn cocktail - gem lettuce - Thousand Island dressing

MAINS

Slow roasted beef brisket

Yorkshire pudding - roasted roots - winter greens - cauliflower cheese - traditional gravy

Primrose pork belly

Yorkshire pudding - roasted roots - winter greens - cauliflower cheese - apple sauce - traditional gravy

Housel Bay nut roast

Yorkshire pudding - roasted roots - winter greens - cauliflower cheese - traditional gravy

DESSERTS

Carrot sponge - caramelised carrots & walnuts - orange - Chantilly cream

Sticky ginger cake - toffee sauce - vanilla ice cream

Helford white - onion jam - crackers - apple

1 course £21 2 courses £25 3 courses £30

Please inform a member of staff of any intolerances or allergies and we will do everything we can to cater for you, however we cannot guarantee an environment completely free from allergens and therefore trace elements may still be present. Shellfish may contain shell.