



SUNDAY ROAST MENU

1 - COURSE £18.5 ● 2 - COURSE £25.0 ● 3 - COURSE £31.5

STARTERS

NOCELLARA OLIVES 
Cornish olive stall olives

DEVILLED WHITEBAIT
sriracha aioli, devilled dust, scorched lime

BUCKET OF SCRATCHINGS
homemade toffee apple puree

SOUP OF THE DAY
served with warm sourdough

CRISPY CALAMARI
chipotle mayo, grilled lime

HOMEMADE FOCCACIA  - A
rosemary foccacia, olive oil, baslamic

ROAST DINNERS

RARE ROASTED TOPSIDE
*braised beef & red wine stuffed Yorkshire,
whipped horseradish*

CONFIT DUCK LEG
*pulled duck stuffed yorkshire,
port & cranberry sauce*

ROASTED PORK LOIN
*Pulled pork stuffed yorkshire
, toffee apple puree*

MAPLE GLAZED MEATLOAF 
red lentil, sweet potato, pumpkin seed loaf

ROASTED THREE CHEESE, NUTMEG & PANGRO CAULI CHEESE / 5
HONEY & MUSTARD CHIPOLATAS IN BLANKETS / 6

Our roasts include rosemary, thyme & confit garlic roast potatoes, maple & thyme roasted parsnips, chantenay carrot & beetroot, port braised red cabbage, sweet potato & butternut puree, caraway kale, homemade gravy

DAIRY & GLUTEN FREE ROASTS AVAILABLE UPON REQUEST

ALTERNATIVES

WILD MUSHROOM GNOCCHI 
*butternut & chilli sauce, vegan feta, vegan
cream, crispy sage*

PIE OF THE DAY
*buttered mash, seasonal greens, gravy,
crispy sage*

BEER BATTERED FISH
*our "Catch of the Day" in a St Ives Brewery ale batter, skin-on
chips, crushed peas, tartare & curry sauce*

DESSERTS

CHOCOLATE PEANUT BROWNIE 
Peanut brittle, triple chocolate ice cream

BASQUE CHEESECAKE
blood orange sauce, vanilla clotted cream

LEMON PIE 
*With a cherry compot, sour cherry sorbet
and a pistachio crumb*

STICKY TOFFEE PUDDING
*spiced rum butterscotch, peacans,
clotted cream flavoured ice cream*

Please let our team know of any allergens/intolerances when ordering