



## JANUARY SUNDAY ROAST

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TRY OUR BLOODY MARY 7.75

Made with Ketel One vodka

AVAILABLE ALL DAY FROM 12 NOON

Choose your main course and add any starter or dessert for just 3.50

STARTERS – 3.50 with any main course

Muscat pumpkin and kirsch soup, Gruyère toastie *v, gf (with gf bread)*

Braised beetroot and winter coleslaw salad, walnut dressing *v, gf, df*

Smoked potted mackerel, toasted sourdough *gf (with gf bread)*

### MAINS

*Our meat dishes are served with roast potatoes, Yorkshire puddings and a selection of fresh, seasonal vegetables & gravy.*

Roast sirloin of Cornish beef with all the trimmings  
(individual plates or a roast to share & carve at the table) 15.80 per person

Rack of free-range Cherry Orchard pork, apple fritter, green apple sauce 14.80

Half a roast free-range Bretagne chicken 15.50

Loch Fyne salmon & crab fishcake, crab mayonnaise, wilted leeks 13.50

Pumpkin ravioli, roasted pumpkin & pumpkin purée,  
roquette, toasted pine nuts 12.50 *v*

PUDDINGS – 3.50 with any main course

Chocolate and almond torte, vanilla crème anglaise *v, gf*

Seville orange and lemon posset, cat's tongue biscuit *v, gf (without biscuit)*

Steamed ginger sponge pudding, vanilla crème anglaise, ginger butterscotch sauce *v*

*gf* gluten free *df* dairy free *v* vegetarian

Please ask your server for alternatives if you have dietary intolerances.