



Traditional Sunday Lunch Menu

2 courses £32.50

3 courses £39.95

Mushroom Soup, Soft Poached Egg & Truffle

(cel,d,g,sul)

Pig Cheek Fritter, Apple & Celeriac Remoulade, Pickled Shallot & Watercress

(cel,e,g,m,sul)

Smoked Mackerel, Horseradish Cream, Cucumber, Sourdough Crisp

(d,f,g,m)

Roast Leg of Lamb, Pesto & Charred Spring Onion

(cel,d,n,sul)

Catch of the Day, New Potatoes, Falmouth Mussels & Chive Beurre Blanc

(cr,d,f,sul)

Roast Sirloin of Dry Aged Dartmoor Farmers Beef cooked medium rare

(g,cel,e,d,sul)

Breast of Chicken, Chipolata, Honey & Mustard

(cel,d,g,m,sul)

Roast Potatoes

Served with

Swede Puree (d)

Buttered Greens

Cauliflower Cheese

Gravy

(d)

(g,d,m,w,sul)

(g,d,sul,cel,w)

Dark Chocolate mousse, Salted Caramel & Hazelnut Praline

(d,g,e,n,)

Westcountry Cheeseboard, A Selection of our favourite Cheeses with Crackers and Chutney

(cel,d,g,n,ses,w)

Strawberry & Rose Trifle with candied pistachio

(d,e,g,n)

Lemon Posset with Blueberries & Shortbread

(d,g)

g gluten, d dairy, sul sulphites, f fish, m mustard, ses sesame, cel celery, e egg, n nut, w wheat, c cereal, cr crustaceans, lp lupin, sy soya, moll mollusc

If you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Alcoholic beverages are only available to people aged 18 or over. The Hotel operates a challenge 25 policy.