

# Sunday Set Menu



## Snacks

Perelló Gordal Picante olives	4.5
Sourdough, crisp bread, salted butter	5
Deep fried pickles, blue cheese	8
Whitebait	8.5
Scotch egg	9
Cod cheeks, curry sauce	9.5
Rock oysters	3.5 ea

## Starters

Roast cauliflower and carraway soup, 'cheese' scone (*pb*)  
Leeks vinaigrette, soft hen's egg, mushroom toast  
Chicken and black pudding terrine, roast apple  
Quail Kyiv, Waldorf slaw  
Smoked trout rilette, crumpet, radish, capers  
Monkfish scampi, gribiche

## Sunday Roasts

*(All roasts are served with bottomless sides of Yorkshire pudding, pigs in blankets, roast potatoes, cauliflower cheese, carrots, greens and gravy)*

Roast sirloin of native breed beef, horseradish  
Roast loin of pork, apple sauce, crackling  
Grain fed chicken, bread sauce  
O'Brien's nut roast, mushroom gravy

## Mains

Artichoke risotto, woodland mushrooms (*pb*)  
Celeriac and Tunworth pie, creamed leeks  
Fowey Bay mussels, pub chips  
Whole sole, samphire, crayfish and dill butter sauce

## Sides

5

King cabbage / Roast squash, curds, seeds  
Garlic and parmesan mash / Pub chips / Butterhead lettuce, shallots, lemon

## Desserts

Cherry and almond trifle (*pb*)  
Honey crème caramel, Yorkshire rhubarb  
Sticky toffee pudding, clotted cream  
Baked chocolate pot, salted caramel, honeycomb  
Quickes Mature Cheddar, Eccles cake

## Three courses for £45 per person

*Please note that snacks and side orders will be charged as extras*

*A discretionary service charge of 12.5% will be added to your bill, which goes directly to the team.*

*If we have failed to wow you, please let us know immediately; we will remove the service charge and make every effort to redeem ourselves.*

All prices are inclusive of VAT. Game dishes may contain shot. Please inform us of any allergens and ask to speak to a manager for allergen advice.