



# SUNDAY MENU

2 Courses £30 | 3 Courses £35

## STARTERS

### Heritage Tomatoes

Buffalo Mozzarella, Basil Vinaigrette & Mint

### Fillet of Mackerel

Sauce Vierge & Confit Fennel

### A Selection of Duchy Charcuterie

Fennel Salami, Spinata Speck, Cornichons, Sun Dried Tomatoes & Toasted Sourdough

### Seasonal Soup

Served with Sourdough

## MAINS

### Roast Topside of Beef & Ale Brisket

Rich Beef Gravy & All The Trimmings

### Roast of The Week

Ask Your Server for The Seasonal Cut of The Week

### Mushroom Pithivier

Cashew Butter, Rich Veg Gravy & All The Trimmings

*All served with Garlic & Herb Roast Potatoes,  
Charred Savoy, Maple Roasted Root Vegetables,  
Cauliflower & Leek Cheese with Sourdough Crumb,  
Braised Red Cabbage, Yorkshire Pudding & Gravy.*

### Haddock Fish & Chips

Harbour IPA Beer Batter, Curry Sauce,  
Minted Peas, Tartar Sauce & Thick-Cut Chips

### Smash Burger

Gouda, Relish, Iceberg, Onion, Beef Tomato,  
Gherkin & Fries

## DESSERTS

### Chocolate & Sea Salt Tart

Clotted Cream

### A Selection of Ice Cream & Sorbet Treleavens

### A Selection of 3 Cornish Cheeses

Preserves, Wafers & Quince Purée

### Raspberry Tartlet

Your food is freshly prepared to order. If you have any allergies or dietary requirements, please inform a member of staff before ordering. Further allergen information is available upon request.

