



SUNDAY MENU

2 Courses £35 | 3 Courses £40

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.

