

# EASTER SUNDAY ROAST

## Starter

Ham Hock Terrine | GFO & DF

Piccalilli, Compressed Apple, Dressed Leaves & Crostini

Smoked Mackerel Pâté | GFO

Cucumber Relish & Toasted Sourdough

Wild Garlic Soup | VGO

Rosemary Croutons

## Main

Roasted Topside of Cornish Beef | GFO & DFO

Rich Beef Gravy & Yorkshire Pudding

Slow Cooked Lamb Shank | GF

Lamb Reduction & Crushed Root Vegetables

Mushroom & Nut Wellington | DF & VG

Cashew Butter, Red Wine Reduction  
& Vegetable Gravy

*All roasts are served with Rosemary and Sea Salt Roast Potatoes,  
Savoy Cabbage, Leek and Cauliflower Cheese, Maple Roasted Roots  
& Braised Red Cabbage.*

Pan Fried Newlyn Hake Fillet | GF

Crab Butter Sauce, Chargrilled Tenderstem Broccoli  
& Herb Dressed New Potatoes

Spring Vegetable Risotto | GF

Peas, Leeks, Asparagus, Gran Levanto Cheese  
& Mint Dressing

## Dessert

Vanilla Panna Cotta | GF

Rum Compressed Pineapple & Toasted Coconut

Chocolate & Sea Salt Tart | GFO & DFO

Cornish Clotted Cream

Mixed Berry Mascarpone Cheesecake

Shortbread Biscuit

Selection of Cornish Cheese | GFO

Preserves, Grapes & Crackers

3 Courses | £49 per Adult

Child Portions | £25 per Under 12s

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. A discretionary 12.5% service charge will be added to your bill.

VG - Vegan | GF - Gluten Free | DF - Dairy Free

GFO - Gluten Free Option | DFO - Dairy Free Option

