



**BRASSERIE  
ON THE BAY**

FRESH · HONEST · LOCAL

2 course £30

3 course £35

## SUNDAY ROAST

### STARTERS

#### Celeriac velouté | V GF

Candied walnuts, chives, parmesan

#### Smoked salmon | GF

Capers, shallot, dill, crème fraîche

#### Bresaola | GF DF

Kohlrabi remoulade, sherry vinegar, vinaigrette

### MAINS

#### Roast Hereford topside

Roast potatoes, Yorkshire pudding, honey-glazed carrots, cauliflower cheese, greens and gravy, horseradish cream

#### Primrose Herd pork loin

Roast potatoes, Yorkshire pudding, honey-glazed carrots, cauliflower cheese, greens and gravy, apple sauce

#### Mushroom Wellington | VGO V

Roast potatoes, Yorkshire pudding, honey-glazed carrots, cauliflower cheese, greens and gravy

#### Catch of the day\* | DFO GF

Pickled shallot, lemon, caper & gherkin salad, seaweed & herb butter, Cornish new potatoes

\*Please ask your server for today's catch

### DESSERTS

#### Old fashioned bread and butter pudding

Homemade custard

#### Caramelised fig & cinnamon cream pavlova | GF

Blackcurrant sorbet

#### Helford Blue & Westcountry mature cheddar | DFO

Water biscuits, St Michaels pickle, vanilla apricots

#### Ice cream selection | DFO

Raspberry coulis, wafer

*Your food is freshly prepared to order  
For allergies and dietary requirements  
please discuss with us before ordering*

