



Sunday Roast

2 COURSES - £30

3 COURSES - £35

STARTERS

Seasonal Soup, Toasted Sourdough (Ask Server for today's soup)

Ham Hock Terrine, Quail's Egg, Crostini, Ploughman's Salad

Smoked Salmon Rillettes, Burnt Cucumber, Dill Emulsion, Focaccia Crouste

MAINS

Sirloin Roast Beef, 10 hour Braised Beef Brisket

Porchetta, Stuffed with Cranberry and Sage

Butternut & Chestnut Wellington, Cabernet Sauvignon Reduction

*All served with Garlic & Rosemary Roasted Potatoes, Carrot & Swede, Cauliflower Leek
Cheese Pangrattato, Braised Red Cabbage, Rich Red Wine Gravy & Yorkshire Pudding*

Newlyn Hake, Miso Beurre Blanc, Savoy, Roasted New Potatoes

DESSERTS

Fig Parfait, Almond Brittle, Goat's Cheese, Honey

Croissant Bread and Butter Pudding, Crème Anglaise

Selection of Cornish Cheeses, Miller's Crackers, Traditional Accompaniments

Selection of Roskilly's Ice Cream and Sorbet

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.