



Oyster Festival *Sunday* Roast

STARTERS

Butternut Squash Soup, Pumpkin Seeds, Toasted Sourdough
Cured Sea Trout, Jerusalem Artichoke, Glazed Conference Pear, Samphire
Venison Carpaccio, Blackberries, Pickled Shimeji, Parmesan Shavings, Rocket
Burrata, Isle of Wight Heritage Tomatoes, Cherry Glaze

MAINS

Roast Sirloin of Beef, Braised Brisket Croquette
Roast Porchetta, Cranberry & Sage Stuffing
Butternut Squash & Chestnut Wellington, Cabernet Sauvignon Reduction
All Served with Garlic & Rosemary Roast Potatoes, Maple Roasted Roots, Cauliflower & Leek Cheese Pangrattato, Braised Red Cabbage, Yorkshire Pudding, Rich Red Wine Gravy

Pan Fried Fillet of Newlyn Hake, Miso Beurre Blanc, Savoy, Roasted New Potatoes

DESSERTS

Lemon Meringue Tart, Raspberry & Yuzu Sorbet
Chocolate Delice, Candied Orange, Pistachio
Selection of Roskilly's Ice Cream & Sorbets
Selection of Cornish Cheeses, Greet Cheese Chutney, Miller's Crackers, Traditional

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.