



SUNDAY MENU

To Share

- Noccellara olives [159 Kcal] 4.50
Sourdough bread with oil & balsamic vinegar or butter [770 Kcal] (pb) 4.50
Baked camembert with redcurrant jelly, rosemary, Young's sourdough (v) [974 Kcal] 19.00
Cobble lane charcuterie board with olives, pickles, seeded crackers [639 Kcal] 23.00

Starters

- Tempura prawns, seaweed mayo with capers & preserved lemon [583 Kcal] 11.00
Roasted pumpkin soup with sweet potato crisp [668 Kcal] 8.00
Grilled sardines on toast with tomato & roasted fennel sauce [501 Kcal] 9.00
Pig's cheek ragu on toast, fried St. Ewe's egg [367 Kcal] 9.00
Cauliflower croquettes, Davidstowe cheese sauce, parmesan [484 Kcal] 8.00

Roasts

All served with roast potatoes, double egg Yorkshire pudding, parsnips,
maple roast carrots, savoy cabbage, gravy

- Roast beef, Horseradish sauce [704Kcal] 21.50
Roast chicken supreme, pork & apple stuffing, & bread sauce [1276 Kcal] 19.00
Roast pork belly with apple sauce [1015 Kcal] 18.00
Wild mushroom pie (pb) [1099 Kcal] 18.00

Cauliflower cheese (v) [409 Kcal] 5.50 / Pigs in blankets [150 Kcal] 2.00

Mains

- Garden gourmet plant burger with vegan watercress mayo, lettuce, tomato, red onion, vegan cheddar & fries (pb) [889 Kcal] 16.25
Bridge beef burger with watercress mayo, lettuce, tomato, red onion, Davidstow cheddar & fries [1196 Kcal] 17.25
Cider battered haddock fillet with chips, mushy peas, tartare sauce [1028 Kcal] 17.50, add curry sauce 1.00
Treacle cured pork ribeye, cabbage, burnt apple puree [678 Kcal] 18.00
Pan fried sea bass with fregola, peas, broad beans, gremolata, sauce ravigote [825 Kcal] 24.00
Roasted duck leg with braised lentils, bacon lardons, carrots [750 Kcal] 23.00
Pork & apple sausages, sauteed cabbage, mash & gravy [1037Kcal] 15.00

Sides

- Triple cooked chips/skinny fries (pb) [453/380 Kcal] 5.00
Bitter leaf & pear salad (v) [242 Kcal] 5.00
Hasselback potatoes (v) [493 Kcal] 6.00
Three cheese mac & cheese (v) [556 Kcal] 8.00
Cabbage, leeks, & peas (v) [247 Kcal] 6.00

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.

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

An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (V) vegetarian, (pb) vegan.

Rosé Wines

LadyA, Château LaCoste, Provence

France | Pink Grapefruit-Raspberry-Floral | **B**2.00

SessolaPinotGrigio Rosato

Italy | Redcurrant-Clementine-Grapefruit
M 7.75 L 10.50 B 30.50

CuvéeFloretteCôtesdeProvence

France | Strawberry-Raspberry-Guava
M 8.45 L 11.55 B 34.00

LaCampagneRosédeCinsault

France | Redcurrant-Strawberry-Cranberry
M 7.55 L 10.25 B 29.75

M deMinutyCôtesdeProvence

France | Redcurrant-Peach-Summer Fruits
M 9.95 L 13.55 B 40.00

WhisperingAngelCôtesdeProvence

France | Lime-Strawberry-Rosemary
B 48.00

White Wines

Vialetto Pinot Grigio DOC

Italy | Lime-Apple-Slate | M 7.75 L 10.50 B 30.50

Featherdrop Bay Sauvignon Blanc

New Zealand | Green Pepper-Gooseberry-Passion Fruit
M 9.15 L 12.45 B 36.75

Esprit Marin Picpoul De Pinet

France | Orange Blossom-Lemon-Green Apple
B 35.25

Thornhill Chardonnay

Australia | Guava-Lemon-Melon
M 8.35 L 11.35 B 33.50

Chablis Domaine Brocard

France | Pear-Toast-Honeysuckle | **B**46.75

Regaleali Bianco, Tasca

Sicily, Italy | Apple-Peach-Grapefruit
M 9.35 L 12.70 B 37.50

Morandé Colección Privada Sauvignon Blanc

Chile | Pineapple-Grapefruit-Grass
M 7.90 L 10.75 B 31.75

Muller's Valley Chenin Blanc

South Africa | Apricot-Apple-Slate | **B**36.75

Champagne & Sparkling Wines

NyetimberClassicCuvee

West Sussex | **B**8.50

Tempio Prosecco DOC

Italy | **S** 7.10 **B** 35.50

Il Baco da Seta Prosecco Rosé DOC

Italy | **S** 7.30 **B** 36.50

Scavi & RayAlcohol-Free Sparkling

Italy | **B** 30.50

Red Wines

The Chocolate Block

South Africa | Complex-Dark Fruits-Savoury
B 52.00

Roccalanna Montepulciano d'Abruzzo

Italy | Earthy-Cherry-Juicy | **B**29.50

La Tournée Syrah Grenache

France | Raspberry-Strawberry-Blackberry
M 9.45 L 12.90 B 38.00

Conde Valdemar Rioja Reserva

Spain | Black Plum-Fig-Cloves | **B**46.00

Cuvée des Vignerons

France | Soft-Blackberry-Plum | **M** 6.95 **L** 9.40 **B** 27.25

Morandé Colección Privada Merlot

Chile | Soft-Vanilla-Raspberry | **M** 7.90 **L** 10.65 **B** 31.00

Bodega Norton Porteño Malbec

Argentina | Red Cherry-Violet-Coffee
M 8.20 L 11.20 B 33.00

Jealousy Pinot Noir

France | Jammy-Spicy-Blackberry
M 8.45 L 11.55 B 34.00

Viña Torcida Rioja

Spain | Fig-Red Plum-Cranberry
M 8.35 L 11.35 B 33.50

Bodega Norton Finca La Colonia Colección Malbec

Argentina | Jammy-Complex-Spicy
M 9.70 L 13.20 B 39.00

Delicate & Fruity

Stylish & Graceful

Crisp & Vibrant

Floral & Rounded

Ripe & Aromatic

Spicy & Indulgent

Mellow & Fragrant

Rich & Complex