



Sunday Lunch

Starters

Pea & Basil Velouté
Truffle Oil & Garlic Croutons

Smoked Salmon & Prawn Cocktail
Avocado Puree & Heritage Tomatoes & Marie Rose Sauce

Local Rabbit & Pistachio Terrine
Homemade Piccalilli & Sough dough

Chicken Liver Parfait
Toast & Beetroot Chutney & Watercress

Mains

Roasted Moorland Cross Sirloin
Yorkshire Pudding & Duck Fat Roast Potatoes & Apricot & Walnut Stuffing &
Red Wine Gravy

Slow Roasted Cornish Lamb Shoulder
Duck Fat Roast Potatoes & Apricot & Walnut Stuffing & Salsa Verde

Looe Market John Dory
Cornish Crab & Crushed Jersey Royals & Seasonal Vegetables & Hollandaise Sauce

Roasted Vegetable Terrine
Cornish Crumbly Cheese & Basil Pesto & Roasted Pine-nuts

Seasonal Vegetables will be served to the table

2 Courses - £26.00

3 Courses - £32.00



Desserts

Dark Chocolate & Hazelnut Brownie Sundae

Salt Caramel & Mascarpone & Cherries

Apple & Summer Berry Crumble

Almond Crumble & Vanilla Ice Cream & Crème Anglaise

British Strawberry Eton Mess

Vanilla Cheesecake Mousse & Tonka Bean Meringue &
Caramelised Pastry & Shortbread Crumb

or

Cheese Board

£3.00 Supplement for 3

Homemade Chutney & Quince Jelly & Celery & Grapes & Toasts & Artisan Biscuits

Whalesborough Farm (Cheesemaker – Sue Proudfoot)

Cornish Crumbly - Lively Acidic Lancashire Style

Kennall Vale (Cheesemaker – Julie)

Cheeses are made from milk from their own Ayrshire herd farm near Ponsanooth.

All cheeses are made with vegetarian rennet

St Gluvias – Hard cheese, slightly buttery in texture with a full long-lasting flavour.
Unpasteurised

Curds and Croust (Cheesemaker – Martin Gaylard)

Using pasteurised milk from within 30 miles of the dairy in Redruth

Boy Laity – Buttery richness that matures to a pungent, runny cheese with a rustic rind.
Traditional rennet

Cornish Gouda Co. (Cheesemaker – Giel Searing)

Made near Lanreath using milk from their own herd. All cheeses are pasteurised and
made with traditional rennet.

Extra Mature Gouda – Aged for 18 months. Hard, dry and nutty

Curds and Croust (Cheesemaker – Martin Gaylard)

Using pasteurised milk from within 30 miles of the dairy in Redruth

Russet Squire – Washed in Cornish Cider giving a sweet pungent cheese. Vegetarian

Cornish Cheese Co (Cheesemaker – Philip Stansfield)

Cornish Nanny – Made to the same recipe as Cornish Blue but using Cornish Goats' milk.
Chalky with a bigger blue flavour

2 Courses - £26.00

3 Courses - £32.00