

## SUNDAY LUNCH AT THE CORNWALL

### TO START

**Cornish mussels**, purple basil pesto, pickled purple carrot £9

**Chicken liver parfait**, red onion jam, soda bread toast, salad £8

The best of the garden patch made into **soup** (v) £6

**Fresh mozzarella salad**, chicory salad, purple basil pesto (v) £8

### THE MIDDLE COURSE

Our famous play mum roasted board at the table, served with family bowled winter vegetables, thyme and garlic rape seed oil roasted potatoes, Yorkshire pudding, cauliflower cheese and reduced gravy.

**Two meats and a bird** (2 person min.) Pot roasted lemon and rosemary chicken, 12 hour slow roasted local lamb shoulder and pork shoulder £13.50 p/p

**Local beer roasted sirloin of beef** and Yorkshire pudding £14 p/p

**The flower roast** (2 person min.) Makani curry spiced whole roasted cauliflower, with a coconut curry sauce (vg/v) £12p/p

**Pan fried gnocchi Chicory**, roasted peppers and garlic, purple carrot sauce (v) £13

### TO FINISH

**Sweet treats.** A selection of petit fours £6

**Chocolate brownie**, chocolate fudge sauce, chocolate shard £6

**A trio of ice creams**...Strawberry, vanilla and clotted cream and chocolate £6

Our “no further than 40 mile sourced” **cheese**, biscuits, chutney, cider slush puppy £9

