

SUNDAY LUNCH

12PM - 3PM

STARTERS

Homemade Soup

homemade focaccia

Ham Hock Terrine

With Piccalilli and Garlic Croutes

Crab Croquettes

Saffron Aioli and Rocket

MAINS

Roasted Silverside of Beef | Roasted Loin of Pork | Turkey | Vegetarian Nut Roast

all served with roasted potatoes, honey glazed carrots and parsnips, cauliflower cheese, seasonal greens, mashed swede ,Yorkshire pudding and a rich gravy

DESSERTS

Sticky Toffee pudding

With Clotted Cream and Butterscotch Sauce

Apple and Blackberry Oat Crumble

With Vanilla Ice cream

Ice Cream or Sorbet

1 COURSE FOR £16

2 COURSES FOR £22.50

3 COURSES FOR £27.50

Spa guest £5 upgrade per course

Please make a member of the team aware of any dietary requirements

GF = Gluten Free / V = Vegetarian / VG = Vegan

When dining at The Cornwall, a discretionary service charge of 10% will be added to your bill, which is shared in full with our team (Restaurant and Tea Room only)