



Sunday Lunch, 28th April 2024

TO START

Courgette & rosemary soup - black onion seeds - focaccia

Smoked salmon cocktail - gem lettuce - Thousand Island dressing

Boccocini - prosciutto - flaked almonds - rocket - balsamic

MAINS

Slow roasted beef brisket

Yorkshire pudding - roasted roots - spring greens - cauliflower cheese - traditional gravy

Primrose pork belly

Yorkshire pudding - roasted roots - spring greens - cauliflower cheese - apple sauce - traditional gravy

Housel Bay nut roast

Yorkshire pudding - roasted roots - spring greens - cauliflower cheese - traditional gravy

DESSERTS

Meringue - strawberry - raspberry - Chantilly cream

Chocolate parfait - espresso granita - chocolate cremeux - haslenuts

Helford blue - onion jam - crackers - apple

1 course £21 2 courses £25 3 courses £30

Please inform a member of staff of any intolerances or allergies and we will do everything we can to cater for you, however we cannot guarantee an environment completely free from allergens and therefore trace elements may still be present. Shellfish may contain shell.