



Sunday Lunch Menu

For the table to share...

Cream of Mushroom Soup, Hazelnut Chantilly

Lamb Beignets, Garlic Aioli and Capers

Spiced Cauliflower Tempura, Golden Raisin and Yoghurt

Followed by your choice of...

Slow Cooked Shoulder of Lamb, Boulangère Potato, Crushed Swede and Carrot,
Purple Sprouting, Pine Nut and Raisin Dressing

Or

Cornish Line Caught Pollock, Spiced Lentils, Spinach, Sand Carrots and Yoghurt

Or

Grilled Leeks, Salt Baked Celeriac, Roast Ceps and Hazelnut Pesto

And finally...

Warm Pear and Almond Tart, Yoghurt Ice Cream

Or

Helford Gold, Driftwood, Fruits, Nuts, Biscuits & Bread

2 Courses £45

3 Courses £50

*Service is not included and is our guest's discretion.
Due to market availability, some ingredients may be subject to change.
Please advise us of any dietary requirements, allergens or food intolerances.*