



## Sunday Menu

### Starters

**Sweet potato and coconut soup**, homemade bread GF VG

**Crispy squid**, bacon jam, salad GF

**Creamy garlic mushrooms**, toasted garlic baguette GO

**Deep fried Cornish Camembert**, apple chutney

**Smoked salmon, prawn and apple salad** GF

**Cornish duck pate**, sourdough toast, carrot & apricot chutney GO

### Roast

All served with roasted potatoes, Yorkshire pudding & seasonal vegetable selection

**Roasted topside of beef**

**Cider braised pork belly**, crackling, stuffing

**Free range chicken breast**, stuffing

**Butternut squash, pistachio & sage nut roast**

### Classics

**Plume burger**, onion marmalade, mustard mayo, Cornish Smuggler cheese, glazed bun, fries & slaw GO

**Fish & chips**, classic cod in batter, minted crushed peas, triple cooked chips, lemon & tartar sauce GO

**Chick pea and vegetable Masala**, wild rice VG

**Chargrilled Malaysian chicken**, coconut rice, citrus, curry sauce GF

**Creamy Salmon and spinach tagliatelle**

**Hake and mussel risotto**, Cornish greens, Cornish Gouda

### Desserts

**Chocolate and raspberry Arctic roll**

**Two Cornish cheeses**

**Coco pop Panna Cotta**

**Broken Cream tea** GO

**Trio of ice cream**

**Salted Caramel Gateaux, salted caramel ice cream**

More vegan & gluten free options are available upon request

**1 course £14 / 2 course £20 / 3 course £25**

GF Gluten free

GO Gluten free option

VG Vegan

VO Vegan option

N Contain nuts