

Sunday Roast Menu

Nibbles for the Table

- Braised Beef Fritters, Pickled Cucumber **£8**
- Buffalo Style Pheasant Nuggets, Blue Cheese Dip **£8**
- Castle View Merguez Sausages, Hot Honey **£8 GF**
- Cauliflower Cheese Croquettes **£8**
- House Focaccia & Olives, Oli & Balsamic **£8 V**

To Start

- Soup of the Day**, Ask Server, Sourdough Toast, Salsa Verde **£10** Ve, V, GF Available
- Cured Cornish Trout**, Goats Curd, Beet Ketchup, Pickled Fennel **£14 GF**
- Twice Baked Blue Cheese Souffle**, Red Onion Marmalade **£14** V, Ve Available
- Asian Style Steak Tartare**, Ponzu, Wasabi, Pickled Ginger, Shoestrings **£15 GF**
- Local Game Terrine**, Apricot, Pistachio, Apple & Sultana Chutney **£14 GF Available**
- Pan Seared Fowey Scallops**, Black Pudding, Orange, Cardamom **£15 GF Available**

Roast Dinner

- Dry Aged Belted Galloway Topside of **Beef £27** (GF Available)
- Castle View Farm Leg of **Lamb £26** (GF Available)
- Roast Loin of **Pork £25** (GF Available)
- Homemade **Nut Roast £19** (V, Ve Available)
- Catch of the Day**, Roasted New Potatoes, Brown Shrimp, Warm Tartare Sauce **£24** (GF Available)

All served with Yorkshire Pudding, Cauliflower Cheese Gratin, Roast Potatoes, Roasted Shallot, Seasonal Vegetables & Red Wine Jus

Sides

- French Fries **£6**
- Hand Cut Chips **£6**
- Parmesan & Truffle Chips **£6.50**
- Glazed Carrots **£6**
- Winter Leaf Salad **£6**

VE – Vegan, V – Vegetarian, GF – Gluten Free
Fries & Hand Cuts Cooked in Fryer where Gluten may be present.
Please advise us on any Dietary Requirements.