

## 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.