



NEVILL ARMS

INN & RESTAURANT

Sunday Lunch Menu

To Start

Leek, Potato & Lovage Soup £8
(Ve, GF Available)
Thyme Croutons, Crème Fraiche

Half Shell Fowey Scallops £12
(GF Available)
Black Pudding & Orange, Vanilla &
Cardamon Sauce

St Ives Smoked Salmon £11 (GF)
Goats Curd, Beetroot Ketchup, Pickled
Fennel, Rye Bread & Butter

Cauliflower Cheese Croquettes £6
Sweet Onion Puree, Pickled Onions

Soy Marinated Ox Heart £8
Pickled Vegetable Salad

Burrata £11
Chicory, Blood Orange, Air Dried
Tomato Salad, Pangrattatto

Spiced Beef Samosa £10
Mango Chutney, Orange & Onion
Salad

To Follow

Dry Aged, Belted Galloway Topside of Beef £24 (GF available)
Horseradish Purée

Launde Farm Leg of Lamb £24 (GF available)
Minted Pea Purée

Pork Loin £21 (GF available)
Apple & Apricot Sauce

Nut Roast £18 (V, Ve Available)

**All roasts are served with a Yorkshire pudding,
Cauliflower Cheese Gratin, Roast Potatoes, Seasonal Vegetables & Red Wine Jus**

Catch of the Day £22 (GF)
King Prawn, Garlic Butter Sauce, Seasonal Greens & Roast Potatoes

Ve: Vegan

V: Vegetarian

GF: Gluten Free

NB: Although dishes can be made without nuts there are nuts present in the kitchen.

Please advise us on any dietary requirements.

*Fancy something sweet?
Dessert menu available also.*