



BUSTOPHER JONES

SUNDAY LUNCH MENU

STARTERS

Heritage beetroot, goats' cheese & candied walnuts with balsamic dressed leaves (V GF)

Merlot cured pheasant bresaola with celeriac remoulade & crispy capers (GF)

Orange & gin cured salmon with dill crème fraiche & candied seeds (GF)

MAINS

Pan fried fillet of hake with herb crushed potatoes & pesto cream sauce £14.50 (GF)

Butternut squash & caramelized onion nut roast £14 (V)

Slow roasted Cornish rump of beef £15 (GF*)

Slow roasted pork belly £15 (GF*)

All roasts served with:

Rosemary & garlic roasted potatoes

Leek, mustard & cheese gratin

Roasted butternut squash with red onion marmalade & walnuts

Seasonal Cornish greens

Yorkshire pudding

DESSERTS

Baked rice pudding with raspberry jam (V GF)

Mixed berry compote with meringue & Chantilly cream mess (V GF)

3 scoops of our homemade ice creams and sorbets (V GF)

£19.50 for 2 courses

£23 for 3 courses

Children can enjoy half portions of all dishes

All our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used.

V – Vegetarian. VG – Vegan. GF – Gluten Free. GF – Gluten free available.*

