



## SUNDAY LUNCH

Served from midday until we run out!  
Booking advised to avoid disappointment.

Please note, this menu is not available during Christmas week or the summer school holidays.

### WHILE YOU WAIT

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| Warm ciabatta, extra virgin olive oil, aged balsamic, Cornish sea salt, cracked black pepper ✓ | 3.50 |
| Marinated jumbo green olives, lemon, chilli, garlic, dill & spices ✓ <i>gf</i>                 | 3.50 |
| Chargrilled garlic ciabatta ✓  | 3.50 |

### ROAST

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|--|-------|
| Aubrey Allen dry-aged roasted beef<br>Homemade horseradish sauce                                 | 15.00 |
| Locally sourced slow roasted pork<br>Homemade apple sauce, sage & onion pork stuffing, crackling | 14.00 |
| Homemade lentil loaf ✓   | 13.00 |

*All served with homemade Yorkshire pudding, roast potatoes & parsnips, swede & carrot mash, broccoli & cauliflower cheese, braised cabbage & buttered greens*

### DESSERTS

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|---|------|
| Warm double chocolate chip cookie dough brownie ✓ <i>gf</i><br>Vanilla ice cream  | 6.50 |
| Sticky toffee pudding ✓<br>Salted caramel ice cream, caramel sauce  | 6.50 |
| Hot chocolate fudge sundae bowl ✓ <i>gf</i><br>Vanilla & chocolate ice cream, cookie dough pieces, whipped cream, chocolate crumble, toasted marshmallows | 7.00 |
| Berry sundae bowl ✓ <i>gf</i><br>Blackcurrant sorbet, strawberry ice cream, raspberry jelly, raspberry coulis, whipped cream, toasted marshmallows        | 7.00 |
| Roskilly's Cornish ice cream selection ✓ <i>gf</i>  | 6.00 |
| Roskilly's Cornish sorbet selection ✓ <i>gf</i>   | 6.00 |

*gf* = gluten free    ✓ = vegetarian

A concise list of common allergens contained in our food is available on request. Please note it is possible that all of our dishes may contain traces of any common allergen.