

WHILE YOU WAIT

Warm ciabatta (v)	3.95
Extra virgin olive oil, aged balsamic, Cornish sea salt, cracked black pepper	
Chargrilled garlic ciabatta (v)	4.00
Marinated jumbo green olives (gf) (v)	4.00
Lemon & garlic	

ROAST

Aubrey Allen dry-aged roasted beef	15.00
Homemade horseradish sauce	
Locally sourced slow roasted pork	14.00
Homemade apple sauce, sage & onion pork stuffing, crackling	
Homemade lentil loaf (v)	13.00

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

KIDS

Kids roast	8.00
4oz dry-aged rump steak	9.50
Skin-on fries	
Prime steak burger	7.00
BBQ sauce, skin-on fries	
Crispy chicken goujons	7.00
BBQ sauce, skin-on fries	

★★★★ DESSERTS ★★★★★

Double chocolate chip brownie (gf) (v)	6.50
Vanilla ice cream	
Sticky toffee pudding (v)	6.50
Salted caramel ice cream, caramel sauce	
Hot chocolate fudge sundae bowl (gf) (v)	7.50
Vanilla & chocolate ice cream, whipped cream, chocolate crumble, toasted marshmallows	
Berry sundae bowl (gf) (v)	7.50
Berry sorbet, strawberry ice cream, raspberry jelly, raspberry coulis, whipped cream, toasted marshmallows	
Roskilly's Cornish Ice cream selection (gf) (vs)	6.00
Roskilly's Cornish Sorbet selection (gf) (v)	6.00



Sunday lunch served from midday until we run out! Booking advised to avoid disappointment.
Please note, the roast menu is not available during Christmas week or the summer school holidays.

(gf) = Gluten free (gfo) = Gluten free option available (v) = 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.