

SUNDAY ROAST

IN THE BRASSERIE

Slow Sundays, sea air and a proper roast shared around the table. Come in from the coast, settle in and stay awhile - good food, good company and a little salt in your soul.

1 COURSE £21 | 2 COURSE £28 | 3 COURSE £35

STARTERS

KING PRAWN COCKTAIL

GOLDEN CRISPY CORNISH BRIE & CARAMELISED RED ONION CHUTNEY

SOUP OF THE DAY

MAINS

ROAST CHICKEN & STUFFING

Served with Roast Potatoes, Honey-glazed Carrots, Parsnips, Braised Red Cabbage, Gravy and a Traditional Yorkshire Pudding

BRAISED PORK BELLY & CRACKLING

Served with Roast Potatoes, Honey-glazed Carrots, Parsnips, Braised Red Cabbage, Gravy and a Traditional Yorkshire Pudding

SLOW COOKED BEEF BRISKET

Served with Roast Potatoes, Honey-glazed Carrots, Parsnips, Braised Red Cabbage, Gravy and a Traditional Yorkshire Pudding

ST MORITZ BEETROOT & BUTTERNUT SQUASH WELLINGTON

Served with Roast Potatoes, Honey-glazed Carrots, Parsnips, Braised Red Cabbage, Gravy and a Traditional Yorkshire Pudding

PUDDING

STICKY TOFFEE PUDDING

Served with Clotted Cream

APPLE & BERRY CRUMBLE

Served with Custard

CORNISH CHEESES, CHUTNEY & CRACKERS

Cornish Blue, Harvest Moon, Cornish Camembert

EXTRA SIDES

Cauliflower Cheese	6	Truffle & Parmesan Roast Potatoes	4
Creamy Leeks	6	Mixed Greens	5

*For details about allergens, please ask your server
A discretionary 12% Service Charge will be added to the total value of your bill*