

SUNDAY LUNCH  
12 -3:30PM



AUTUMN  
2022

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**STARTERS**

-MARINATED OLIVES (GF|VG) 4.5 | SPICED NUTS (GF|VG) 4

HOUSE MADE BREADS, MARINATED OLIVES & ROASTED GARLIC HUMMUS (VG) 9.5

CORIANDER, CHILI & MINT ONION BHAJI'S W/ MANGO CHUTNEY & COCONUT RAITA (VG|GF) 8.5

HONEY & BALSAMIC ROASTED FIG W/ PARMA HAM, GOATS CHEESE & ROCKET SALAD (GF) 9.5

**MAIN COURSE**

CROQUE MONSIEUR; BAKED CHEESE & HAM SANDWICH, MORNAY & MUSTARD SAUCE, HOUSE SALAD 13.5

BEER BATTERED LOCAL FISH, TRIPLE COOKED CHIPS & TARTAR SAUCE (GF) 16



**TK**

**SUNDAY ROASTS**

*ALL SERVED WITH GLAZED CARROTS, CAULIFLOWER CHEESE,  
CARROT & NUTMEG PUREE, CREAMED LEEKS & SEASONAL VEGETABLES.*

CORNISH PORK, APPLE SAUCE,  
APRICOT & SAGE STUFFING,  
DUCK FAT ROAST POTATOES &  
TK GRAVY  
16.5

ALMOND, PARSNIP & LENTIL NUT ROAST,  
ROAST POTATOES,  
YORKSHIRE PUDDING,  
MUSHROOMS & RED WINE GRAVY  
(V|VGO)  
15.5

ROAST RUMP OF BEEF,  
HORSERADISH CREAM,  
YORKSHIRE PUDDING,  
DUCK FAT ROAST POTATOES  
& TK GRAVY  
16.95

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**DESSERT**

LEMON POSSET W/ BLACKBERRY PUREE & PISTACHIO BISCOTTI 7.5

WARM PEAR & DATE STICKY PUDDING W/ CRÈME ANGLAISE (GF) 7.5

WARM DARK CHOCOLATE BROWNIE, CANDIED HAZELNUTS & RASPBERRY SORBET (VG|GF) 7.5

**WHITE WINES**

175ML | 250ML | BOT

<b>CA DI PONTI GRILLO, ITALY.</b> EASY DRINKING WITH LOTS OF PEACHY FRUIT	5.20   6.80   20.50
<b>VIIGNIER, SELON LETANG, FRANCE.</b> FRESH, ZESTY & NOTES OF HONEYSUCKL & MANDARIN	6.40   8.50   25.50
<b>SAUVIGNON BLANC, PEACOCK WILD FERMENT, SA.</b> FANTASTIC SAUVIGNON, FRESH & LIVELY	6.60   8.80   26.50
<b>DUK DU MORNYPICPOUL, FRANCE.</b> FULL FLAVOURED, CRISP & DELICIOUS CITRUS FRUIT	7.30   9.70   29.00
<b>SAUVIGNON BLANC, DOG POINT, NZ.</b> A REAL TREAT FOR THOSE MARLOBOROUGH SAUVIGNON FANS	39.00

<b><u>PROSECCO MARTINOTTI, ITALY.</u></b> A DELICIOUS PROSECCO, CITRUS, GREEN APPLES & ZESTY FRUIT	<b>GLASS</b> 6.50
	<b>BOTTLE</b> 28.00

**ROSE**

<b>DOM DE LA VIELLE TOUR PROVENCE, ROSE.</b> PROPER PROVENCE ROSE, TANGY, DRY & ELEGANT	8.75   11.60   35.00
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**RED WINES**

<b>EL NINOT RED, SPAIN.</b> A SOFT BLEND, FRUITY & EASY TO DRINK	5.20   6.80   20.50
<b>LES FOU, PINOT NOIR, FRANCE.</b> BRIGHT, LIVELY, LIGHT & SUMMERY	6.40   8.50   25.50
<b>DOMAINE MAS BARRAU, ORGANIC CABERNET FRANC, FRANCE.</b> DAMSON FRUIT, SILKY SMOOTH	6.60   8.80   26.50
<b>PIERDOMONT MERLOT, ITALY.</b> A GROWN UP MERLOT. PLUMMY FRUIT & GREAT SAVOURY SPICE	7.30   9.70   29.00

**SOFT DRINKS**

**OTHER DRINKS**

POLGOON APPLE JUICE	3.95
POLGOON LEMONADE	3.95
POLGOON ELDERFLOWER	3.95
FROBISHER'S ORANGE JUICE	3.50
FENTIMANS GINGER BEER	3.50
COKE   DIET COKE	3.25
VIRGIN MARY; SPICED TOMATO JUICE	4
SPARKLING OR STILL WATER SML   LRG	2.50   4.00
FEVERTREE TONIC	3.00

*Gin & tonics* 7.95

TARQUIN'S BLACKBERRY & HONEY GIN,  
THYME, BERRIES & FEVERTREE ORIGINAL TONIC

TARQUIN'S ORIGINAL GIN, SQUEEZED LIME &  
FEVERTREE TONIC

TARQUIN'S RHUBARB & RASPBERRY GIN,  
GRAPEFRUIT & MEDITERRANEAN TONIC

SEEDLIP NON ALCOHOLIC GIN, LEMON WEDGE  
& FEVERTREE MEDITERRANEAN TONIC

**BOTTLED BEER**

DOOM BAR 500ML	5.70
PORTH PILSNER, ST IVES 500ML	6.75
KOREV LAGER 500ML	5.95
GUINNESS 500ML	5.50
POLGOON BERRY CIDER 500ML	6.50
POLGOON ORIGINAL CIDER 500ML	6.50
BIRRA MORETTI ZERO ALCOHOL 300ML	4.50

MIMOSA 6.5  
FRESH ORANGE JUICE TOPPED WITH CHILLED PROSECCO

PIMMS & LEMONADE 7  
SERVED WITH FRESH FRUIT, CUCUMBER & MINT

**HOT DRINKS**

AMERICANO	3
CAPPUCCINO	3.25
DOUBLE ESPRESSO	2.66
LATTE	3.25
DOUBLE MACCHIATO	2.75
FLAT WHITE	3.10
MOCHA	3.95
HOT CHOCOLATE	3.55
DELUXE HOT CHOCOLATE	4
POT OF TEA	2.80
SWAP COWS MILK TO COCONUT OR OATLY	.30P

APEROL SPRITZ 9  
APEROL, TOPPED WITH PROSECCO & A SPLASH OF SODA

BLOODY MARY 6.5  
ABSOLUTE VODKA, SPICED TOMATO JUICE, LEMON & CELERY SALT

COCONUT RUM PUNCH 9  
DARK RUM, KOKO KANU, ORANGE, PINEAPPLE JUICE & GRENADINE

ESPRESSO MARTINI 10  
DOUBLE ESPRESSO, ABSOLUTE VODKA & KAHLUA, SHAKEN OVER ICE &  
STRAINED - DECAF AVAILABLE