SUNDAY LUNCH
12 - 3.45 PM

TREMENHEERE KITCHEN

SMALL PLATES

BREAD SELECTION,
W/ MEDITERRANEAN STYLE DIPPING OIL 8.5

MIXED OLIVES
(VG) 5

FRIED WHITEBAIT,
SAMPHIRE & TARTAR SAUCE 12

MOUNTS BAY MACKEREL,
CELERIAC REMOULADE, SAUCE VIERGE (GF) 13.5

TK HUMMUS,
BLACK OLIVE, RED ONION, CUCUMBER & POMEGRANITE, WARM PITTA BREAD (VG|GFO) 13.5

MAIN COURSE

BEER BATTERED CORNISH FISH,
KOFFMAN CHIPS, MINTED CRUSHED PEAS, LEMON & TARTAR SAUCE (GFO|DFO) 21

MOULES MARINIERE
CORNISH MUSSELS, WITH CREAM, ONION, WHITE WINE & SERVED
WITH TOASTED FOCACCIA SML- 17 | LRG - 24

STICKY MISO TOFU POKE BOWL,
WILD RICE, SESAME & SPRING ONION, CHERRY TOMATOES, SHREDDED CARROT,
EDAME BEANS, PICKLED VEGETABLES, CRISPY ONIONS, SOY & SESAME DRESSING (GF|VG) 18.95

SIDES

CHIPS W/ PARMESAN & TRUFFLE
(V|GF) 7.5

HOUSE SIDE SALAD
(GF|VG) 6

CHIPS W/ AIOLI
(V|GF|VGO) 5.50

STEAMED SEASONAL VEGETABLES
(GF|VG) 6.80

TK SUNDAY ROASTS

ALL SERVED WITH BRAISED RED CABBAGE & SEASONAL VEGETABLES

ROOT VEGETABLE, MUSHROOM & TARRAGON NUT ROAST,
ROAST POTATOES, CARROT, SWEDE & PUMPKIN PUREE, YORKSHIRE PUDDING & RED WINE GRAVY (V|VGO|GFO) 21

SLOW BRAISED TREVASKIS FARM BEEF BRISKET,
YORKSHIRE PUDDING, CARROT, SWEDE & PUMPKIN PUREE, ROAST POTATOES & TK GRAVY (GFO) 23

PRIMROSE HERD LOIN OF PORK W/ APRICOT & SAGE STUFFING
YORKSHIRE PUDDING, CARROT, SWEDE & PUMPKIN PUREE, ROAST POTATOES & TK GRAVY (GFO) 22

OPTIONAL EXTRA SIDES,
CAULIFLOWER CHEESE 4 | ROAST POTATOES 4 | YORKSHIRE PUDDING 2