

SUNDAY LUNCH
12 - 3.45PM



MIXED OLIVES 4.5

SMALL PLATES

ARTISAN BREAD,

BALSAMIC, EXTRA VIRGIN RAPESEED OIL, DUKKHA (VG) 9.5

CRISPY TOFU, KOREAN BBQ SAUCE,

ASIAN SALAD, CHILLI & SESAME 9.95 (VG)

SALT & PEPPEER SQUID,

ASIAN SALAD, SWEET CHILLI DIPPING SAUCE 10

POTTED PRAWNS & CRAYFISH

WITH CLARIFIED BUTTER, LEMON & BROWN BREAD (GFO) 12

MAIN COURSE

BEER BATTERED FISH & CHIPS, FRESH LOCAL HADDOCK, CHIPS, MINTED PEAS & TARTAR SAUCE (GF) 19.50

TK POWER SALAD; TENDER STEM BROCCOLI, SWEET POTATO, QUINOA, TOMATOES,
CUCUMBER, RED ONION, BABY LEAVES, GOJI BERRIES, TOASTED SEEDS, MAPLE & COCONUT DRESSING (DF/GF) 15.95
ADD TOFU: 3.50

CORNISH MUSSELS IN A CREAM SAUCE WITH LOCAL CIDER, BACON, LEEKS, CHIVES & ARTISAN BREAD (GFO) 18.95

SIDES

CHIPS W/ PARMESAN

& TRUFFLE

(V|GF) 6.95

MIXED DRESSED

LEAVES

(GF|VG) 5.5

STEAMED SEASONAL

VEGETABLES

(GF|VG) 6

CHIPS W/ AIOLI

(V|GF) 5

TK

SUNDAY ROASTS

ALL SERVED WITH CAULIFLOWER CHEESE, BRAISED RED CABBAGE & SEASONAL VEGETABLES.

CORNISH LOIN OF PORK,

YORKSHIRE PUDDING, APRICOT & SAGE STUFFING, CARROT, SWEDE & PUMPKIN PUREE, ROAST POTATOES & TK GRAVY 19.95

ROOT VEGETABLE, MUSHROOM & TARRAGON NUT ROAST ,

ROAST POTATOES, CARROT, SWEDE & PUMPKIN PUREE, YORKSHIRE PUDDING & RED WINE GRAVY (V/VGO) 18.25

HARVEY'S TOPSIDE OF BEEF,

YORKSHIRE PUDDING, CARROT, SWEDE & PUMPKIN PUREE, ROAST POTATOES & TK GRAVY 21

DESSERTS

AFFOGATTO,

MOOMAID VANILLA ICE CREAM,

DOUBLE ESPRESSO SHOT & HOMEMADE SHORTBREAD 7.95

ADD AMARETTO 2.95

CHOCOLATE ORANGE POT,

PISTACHIO BRITTLE, RASPBERRY SORBET

& BRANDY SNAP (GFO) 9.5

LEMON POSSET,

RHUBARB COMPOTE & SHORTBREAD

8.5

WHITE WINES

CA DI PONTI GRILLO, ITALY. EASY DRINKING WITH LOTS OF PEACHY FRUIT	175ML 250ML BOT
5.95 8.20 24.00	
VIOGNIER, SOUTH OF FRANCE, LOVELY PERFUME AND RICHNESS, FRESH AND LIVELY TOO	6.80 9.70 29.00
WHALE WATCHER, NEW ZEALAND. A FANTASTIC SAUVIGNON, FRESH & LIVELY	8.20 11.70 35.00
LA BATTISTINA GAVI, ITALY. WONDERFUL WITH FOOD. RICH FRUITS & AN ELEGANT FINISH	8.60 12.30 37.00
PROSECCO SERENELLO, ITALY. SUPER FRUITY, CRISP, EASY DRINKING STYLE. LOVELY BUBBLES	GLASS 6.95 28.50
CHAMPAGNE LOUIS FOLLÈA, COTE DES BAR, FRANCE. DELICIOUS BUBBLES & A LOVELY BREADY NOTE	55.00

ROSE

DOM DE LA VIELLE TOUR PROVENCE, ROSE. A PROPER PROVENCE ROSE, TANGY, DRY & ELEGANT	8.75 11.60 35.00
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RED WINES

EL NINOT DE PAPER, SPAIN. A SOFT BLEND, FRUITY & EASY TO DRINK	5.75 7.95 23.00
MERLOT, CAMINO DE LA CABANA, CHILE. SMOOTH, FULL BODIED & PLUMMY	5.95 8.75 25.00
PINOT NOIR, LE FOU, FRANCE. ELEGANT, LIGHT & JUICY RED	6.95 9.70 29.00
NEGROAMARO, PUGLIA. ITALY. DARK & SWEETLY FRUITED, DAMSON CHARACTER & TOUCH OF OAK	8.90 12.70 38.00

ALL WINES AVAILABLE IN 125ML MEASURES

SOFT DRINKS

FROBISHERS ORANGE JUICE	4
FENTIMANS GINGER BEER	3.95
COKE DIET COKE	3.95
FROBISHERS APPLE JUICE	4
POLGOON LEMONADE	4.45
POLGOON ELDERFLOWER FIZZ	4.45
VIRGIN MARY; SPICED TOMATO JUICE	4.75
SPARKLING OR STILL WATER SML LRG	2.95 4
FEVERTREE TONIC	2.95
MILKSHAKE W/CREAM	4.85
(BANANA STRAWBERRY CHOC VANILLA)	

Gin & tonics

(25ML) 8.95

TARQUIN'S BLACKBERRY & HONEY GIN, ROSEMARY, BERRIES & FEVERTREE ORIGINAL TONIC
TARQUIN'S ORIGINAL GIN, SQUEEZED LIME & FEVERTREE TONIC
TARQUIN'S RHUBARB & RASPBERRY GIN, LEMON WEDGE, THYME & MEDITERRANEAN TONIC
SEEDLIP GROVE 42 NON ALCOHOLIC GIN, LEMON WEDGE & FEVERTREE MEDITERRANEAN TONIC
HENDRICKS GIN FINISHED WITH FEVERTREE TONIC & CUCUMBER

BOTTLED BEER

DOOM BAR 500ML	5.95
KOREV 500ML	6.95
PORTH PILSNER, ST IVES 500ML	6.95
HELLA IPA, ST IVES BREWERY 500ML	6.95
PERONI NASTRO AZZURO 330ML	4.95
BIRRA MORETTI ZERO ALCOHOL 330ML	4.95
POLGOON BERRY CIDER 500ML	7.50
POLGOON ORIGINAL CIDER 500ML	6.95

HOT DRINKS

AMERICANO	3.40
CAPPUCCINO	3.65
DOUBLE ESPRESSO	2.90
LATTE	3.65
DOUBLE MACCHIATO	3.15
FLAT WHITE	3.55
MOCHA	4.00
HOT CHOCOLATE	3.95
DELUXE HOT CHOCOLATE	4.60
POT OF TEA	2.95
SWAP COWS MILK TO COCONUT OR OATLY	0.35

Cocktails

APEROL SPRITZ 10.5

APEROL, TOPPED WITH CHILLED PROSECCO, A SPLASH OF SODA & ORANGE SLICE

MIMOSA 6.95

FRESH ORANGE JUICE TOPPED WITH CHILLED PROSECCO

PIMMS NO1 8.95

TOPPED WITH LEMONADE, FINISHED WITH SUMMER FRUITS & MINT

ESPRESSO MARTINI 10.5

DOUBLE ESPRESSO, ABSOLUTE VODKA & KAHLUA, SHAKEN OVER ICE & STRAINED -

DECAF AVAILABLE

(MAKE IT CHAI OR SALTED CARAMEL - ADD 75P)

NEGRONI 11

BLACK & GOLD'S BLOOD ORANGE GIN, VERMOUTH, CAMPARI SERVED ON ICE

BLOODY MARY 7.50

ABSOLUTE VODKA, SPICED TOMATO JUICE, LEMON, CELERY SALT & CRACKED PEPPER

MARGARITA 12

SILVER TEQUILA, COINTREAU, FRESHLY SQUEEZED LIME JUICE, SEA SALT RIM