

SUNDAY LUNCH  
12 - 3.45 PM



MIXED OLIVES

(VG) 5

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## SMALL PLATES

### & STARTERS

#### BREAD SELECTION,

MEDITERRANEAN STYLE DIPPING OIL 8.5

#### HALF PINT OF PRAWNS,

MARIE ROSE SAUCE & BREAD AND BUTTER 14.95

#### STICKY PORK BELLY BITES,

CAROLINA SLAW, SPICEY KOREAN BBQ SAUCE (GF) 14.95

#### TK HUMMUS,

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

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## TK SUMMER ROASTS

#### PRIMROSE HERD PORK BELLY,

PROVENÇAL VEGETABLES, ROASTED SQUASH, TENDERSTEM BROCCOLI,  
BALSAMIC GLAZED ROASTED NEW POTATOES, FENNEL & APPLE SLAW, TOMATO & BASIL JUS (GF|DF) 23

#### ROOT VEGETABLE, MUSHROOM & TARRAGON NUT ROAST,

PROVENÇAL VEGETABLES, ROASTED SQUASH, TENDERSTEM BROCCOLI,  
BALSAMIC GLAZED ROASTED NEW POTATOES, TOMATO & BASIL JUS (VG|GF) 20

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## MAIN COURSES

#### BEER BATTERED CORNISH FISH,

KOFFMAN CHIPS, MINTED CRUSHED PEAS, LEMON & TARTAR SAUCE (GF|DFO) 21

#### FRESH WATERMELON & FETA SALAD,

CUCUMBER, MINT, RED ONION, HERITAGE & SUN DRIED TOMATOES (V|VGO) 16.5

#### CORNISH DRESSED CRAB,

MARY-ROSE DIPPING SAUCE, BALSAMIC & PARSLEY ROASTED NEW POTATOES, HOUSE SALAD (GF|DFO) 35

#### MOULES MARINIÈRE,

LOCAL MUSSELS STEAMED IN GARLIC, WHITE WINE & CREAM, TOASTED FOCACCIA SML 17 | LRG 24

## SIDES

#### CHIPS W/ PARMESAN

& TRUFFLE

(V|GF) 7.5

#### HOUSE

SIDE SALAD

(GF|VG) 6

#### CHIPS W/ AIOLI

(V|GF|VGO) 5.5

#### STEAMED TENDERSTEM

BROCCOLI

(GF|VG) 6.8