

SUNDAY LUNCH  
12 - 3.45 PM



MIXED OLIVES,  
(VG) 5

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## SMALL PLATES

### WARM FOCACCIA BREADS,

MEDITERRANEAN STYLE DIPPING OIL W/ OLIVES, GARLIC, ZATAAR SPICE & FRESH PARSLEY (VG) 9.5

### HALF PINT PRAWNS,

SHELL ON PRAWNS, ARTISAN BREAD, MARY-ROSE SAUCE, LEMON (GFO) 13.95

### KOREAN FRIED CAULIFLOWER,

KIMCHI, PICKLED CHILLI MAYO (VG) 12.5

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## MAIN COURSE

### SPRING VEGETABLE ORZO RISOTTO,

PUMPKIN SEEDS, FRESH BASIL PESTO, PARMESAN & HERB OIL (VGO) 19.95

### BEER BATTERED LOCAL HADDOCK,

KOFFMAN CHIPS, MINTED PEA PUREE & TARTAR SAUCE (GF|DFO) 19.95

## SIDES

### CHIPS W/ PARMESAN

& TRUFFLE

(V|GF) 6.95

### HOUSE SIDE SALAD

(PLEASE ASK FOR DETAILS)

(GF|VG) 5.95

### CHIPS W/ AIOLI

(V|GF|VGO) 5

### STEAMED SEASONAL

VEGETABLES

(GF|VG) 5.5

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## TK SUNDAY ROASTS

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

### SLOW BRAISED BEEF BRISKET,

YORKSHIRE PUDDING, CARROT, SWEDE & PUMPKIN PUREE, ROAST POTATOES & TK GRAVY (GFO) 22.5

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

ROAST POTATOES, CARROT, SWEDE & PUMPKIN PUREE, YORKSHIRE PUDDING & RED WINE GRAVY (V|VGO|GFO) 19.5

### TREVASKIS FARM LOIN OF PORK,

APRICOT & SAGE STUFFING, CARROT, SWEDE & PUMPKIN PUREE, ROAST POTATOES & TK GRAVY (GFO) 21

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## DESSERTS

### GRAPPA PANNA COTTA

RHUBARB & BLOOD ORANGE COMPOTE,

AMORETTI BISCUITS (GFO) 8.95

### CHOCOLATE NEMESIS,

CLOTTED CREAM

FRESH RASPBERRIES (GF) 9.95

### AFFOGATTO,

ROSKILLYS VANILLA ICE CREAM,

DOUBLE ESPRESSO & HOMEMADE SHORTBREAD

(GFO) 8.5

ADD AMARETTO 4

### RUM SPICED & CHARRED PINEAPPLE,

ROSKILLY'S MANGO SORBET, MANGO, PAPAYA

& CHILLI SALSA (GF|VG) 9.5

ADD DEAD MAN'S FINGER RUM 4

KEY: V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE, DF = DAIRY FREE, GFO = GLUTEN FREE OPTION AVAILABLE, DFO = DAIRY FREE OPTION AVAILABLE,

VGO = VEGAN OPTION AVAILABLE. PLEASE ADVISE US WHEN YOU ORDER IF YOU HAVE ANY DIETARY REQUIREMENTS.

TREMENHEERE KITCHEN DOES NOT OPERATE IN AN ALLERGEN-FREE ENVIRONMENT. WE HAVE PRECAUTIONS IN PLACE TO ENSURE WE AVOID AS MUCH CROSS-CONTAMINATION AS POSSIBLE.

PLEASE ADVISE A TEAM MEMBER IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.

## WHITE WINES

**CA DI PONTI GRILLO, ITALY.** EASY DRINKING WITH LOTS OF PEACHY FRUIT

175ML | 250ML | BOT

6.20 | 8.75 | 24.50

**VIOGNIER, SOUTH OF FRANCE,** LOVELY PERFUME AND RICHNESS, FRESH AND LIVELY TOO

7.90 | 11.25 | 31.50

**WHALE WATCHER SAUVIGNON, NEW ZEALAND.** AROMATIC, FRESH & GRASSY

8.70 | 12.50 | 35.00

**ALBERINO, TORROXAL, RIAS BAIXAS, SPAIN.** WONDERFUL WITH SEAFOOD. RICH & ELEGANT

11.20 | 16.00 | 45.00

**PROSECCO SERENELLO, ITALY.** SUPER FRUITY, CRISP, EASY DRINKING STYLE. LOVELY BUBBLES

GLASS 6.95 | 29.50

**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

9.75 | 13.95 | 39.00

## RED WINES

**EL NINOT DE PAPER, SPAIN.** A SOFT BLEND, FRUITY & EASY TO DRINK

5.75 | 8.20 | 23.00

**MERLOT, CAMINO DE LA CABANA, CHILE.** SMOOTH, FULL BODIED & PLUMMY

6.45 | 9.20 | 25.70

**PINOT NOIR, LE FOU, FRANCE.** ELEGANT, LIGHT & JUICY RED

7.65 | 10.95 | 30.75

**NEGROAMARO, PUGLIA. ITALY.** DARK & SWEETLY FRUITED, DAMSON CHARACTER & TOUCH OF OAK

9.95 | 14.25 | 39.95

ALL WINES AVAILABLE IN 125ML MEASURES

## SOFT DRINKS

FROBISHERS ORANGE JUICE

4

FROBISHERS PINEAPPLE JUICE

4

FENTIMANS GINGER BEER

3.95

COKE | DIET COKE

3.95

FROBISHERS APPLE JUICE

4

POLGOON LEMONADE

4.55

POLGOON ELDERFLOWER FIZZ

4.65

VIRGIN MARY; SPICED TOMATO JUICE

6.50

SPARKLING OR STILL WATER SML | LRG

3 | 4.75

FEVERTREE TONIC

3.25

MILKSHAKE W/CREAM

5.50

(BANANA | STRAWBERRY | CHOC | VANILLA)

## BOTTLED BEER

DOOM BAR 500ML

6.50

KOREV 500ML

6.95

PORTH PILSNER, ST IVES 500ML

6.95

HELLA IPA, ST IVES BREWERY 500ML

7.25

PERONI NASTRO AZZURO 330ML

5.50

BIRRA MORETTI ZERO ALCOHOL 330ML

5.50

POLGOON BERRY CIDER 500ML

7.50

POLGOON ORIGINAL CIDER 500ML

7.50

## HOT DRINKS

AMERICANO

3.60

CAPPUCCINO

3.85

DOUBLE ESPRESSO

3.00

LATTE

3.85

DOUBLE MACCHIATO

3.50

FLAT WHITE

3.75

MOCHA

4.00

HOT CHOCOLATE

4.10

DELUXE HOT CHOCOLATE

4.70

POT OF TEA

3.00

SWAP COWS MILK TO COCONUT OR OATLY

0.39

*Gin & tonics*  
25ml 9.5

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

## APEROL SPRITZ 11

APEROL, CHILLED PROSECCO, TOPPED WITH SODA

## MIMOSA 7

FRESH ORANGE JUICE TOPPED WITH CHILLED PROSECCO

## CLASSIC MARGARITA 12

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

## ESPRESSO MARTINI 11

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

## NEGRONI 12

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

## BLOODY MARY 8

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

## RUM PUNCH 10

DEAD MAN'S FINGER COCONUT RUM, ORANGE JUICE, FRESH LIME,  
BITTERS, GRENADINE & NUTMEG

*Mocktails*

## VIRGIN MARY 6.5

SPICED TOMATO JUICE, LEMON, CELERY SALT & CRACKED PEPPER

## MOTHER ROOT CLEANSER 9.95

MOTHER ROOT GINGER, APPLE CIDER VINEGAR, HONEY, ORANGE & TONIC

## PASSION FRUIT FIZZ 7.5

PASSIONFRUIT PUREE, ORANGE JUICE, SODA & FRESHLY SQUEEZED LIME

## GINGER NOJITO 7.5

FRESHLY MUDDLED LIME, SUGAR SYRUP, MINT, TOPPED WITH GINGER BEER