

Surf & Roast Turf

SAMPHIRE SUNDAY ROAST

NIBBLES

Smoked & Salted
Marcona Almonds (GF)
5

Gordal Olives in Garlic,
Olive Oil, Basil (V)
6

Quay Bakery Sourdough
Bread & Seaweed Butter
5

STARTERS

SALT-BAKED BEETROOT (GF)
Samphire Pesto, Goats Curd,
Fried Capers
12

SEARED KING SCALLOPS (GF)
Sherry Vinegar, Brown Butter &
Bacon Jam
15

SLOW BRAISED PORK BELLY (GF)
Fennel & Celeriac Slaw,
Burnt Apple
13

ROASTS

MAINS

**CORNISH ALE BRAISED BEEF
FEATHERBLADE**
Thyme, Smoked Garlic & Bone Marrow,
Horseradish Cream

24

MAPLE GLAZED LOIN OF PORK
Crackling, Apple Sauce, Sage Dumpling &
Fowey Valley Cider Jus

24

MISO ROAST CELERIAC (V)
Forest Mushroom, Puffed barley, Winter
Herb crust

21

SHARING ROASTS
2 - 4 people, one choice of meat

21

per person

ALL ROASTS SERVED WITH
Roast Root Vegetables, Roast Potatoes,
Cauliflower Cheese, Braised Red Cabbage,
Buttered Kale Yorkshire Pudding

**CORNISH HAND-PICKED CRAB
TAGLIATELLE**
Red Chilli, Fresh Lime, Coriander, Double
Cream, Reggiano Parmesan

26

**8oz KITTOWS KILHALLON BEEF
FILLET (GF)**
Peppercorn Butter, Koffman's Fries, Baby
Gem Salad

36

SRI LANKAN MONKFISH BURGER
Spiced Pineapple Relish, Lime & Curry
leaf Mayo, Spiced Coconut Fries

24

CORNISH CHOWDER (WHEN AVAILABLE)
Day Boat Line Fish, St Austell Bay
Mussels, Clams, Lobster, Quay Bakery
Sourdough, Cornish Butter

29

**GRILLED LEMON SOLE ON THE BONE
(WHEN AVAILABLE) (GF)**
Samphire, Capers, Chive & Shallot Butter

25

OUR KITCHEN HANDLES ALLERGENS, AND WHILE WE TAKE
PRECAUTIONS, WE CANNOT GUARANTEE DISHES ARE
COMPLETELY ALLERGEN-FREE. PLEASE INFORM OUR TEAM
OF ANY ALLERGIES WHEN ORDERING.



A DISCRETIONARY 12.5% SERVICE
CHARGE WILL BE ADDED TO YOUR BILL.