



Sunday Roast Menu

Antipasto

Sourdough	6
With balsamic & galbus olive oil (v)	
Puglian olives	4.5
Giant, green puglian olives (vg)	
Buffalo Mozzarella	8
With apricots & almond (v)	
Sarde Croccanti	7
Crispy Cornish sardines with lemon aioli & sage	
Proscuitto	11
with artichokes, rocket & pecorino	

Piatto Grande

'Porchetta'	18
Stuffed with sausage meat, sage & apricot. Topped with salsa verde	
Topside Cornish Beef	20
with mustard, rosemary & Yorkshire pudding	
Polpette de Melazanie	16
Aubergine dumplings with arrabbiata sauce & goats cheese (v)	
Cornish Pollock	18
Served with mussels, datarinuie tomatoes & monk's beard	
Kids' Roast	10
A half sized roast dinner of your choice & complimentary scoop of ice cream for dessert	

La Verdure

Four cheese cauliflower	Rosemary & garlic skin on potatoes
Italian mixed greens with chilli & garlic	Ash roasted beetroot & salmoriglio

All of our mains will be served with these seasonal vegetables as standard

Dolce

Tiramisu	8
Sweet mascarpone, Savoiard biscuits, coffee & rum	
Lemon Polenta Cake	6
Clotted cream & roasted rhubarb	
Dark Chocolate Mousse	8
Yoghurt ice cream & crispy buckwheat	
Vanilla Panna Cotta	7
Roasted Victoria plums & shortbread	