

SUNDAY

STARTERS

CRISPY DUCK RILLETTE
Plum hoisin, asian salad, cashew nuts 15

ST AUSTELL BAY
MUSSELS ON TOAST
Garlic, parsley, pickled onion 14

SCOTCH EGG
Sage & onion Lop pork, black
garlic sauce 12

PRAWN SALAD
Marie rose sauce, gem lettuce,
prawn toast 16

BUFFALO FRIED SQUID
Ranch sauce, lime 15

MERGUEZ SAUSAGES
Labneh, red onion, cucumbers,
mint zhoug 12

TWICE BAKED SOUFFLÉ
Montgomery cheddar,
pickled onion, chicory (V) 14

CREAMY BURRATA
Crown Prince pumpkin, pistachio
pesto (v) 13

PASTA

CRAB & PRAWN BUCATINI
Tomatoes, chilli, garlic, parsley, lemon
18/26

CAVATELLI
Anchovy & confit chicken butter, chilli,
pangrattato 12/20

TRUFFLE CACIO E PEPE
Giant rigatoni, parmesan,
lemon (v) 10/18

STICKY BRAISED BEEF
SHIN RAGU
Mafaldine, parmesan,
oregano 14/24

MAIN

GRILLED FLAT IRON
CHICKEN BREAST
Lemon, herb butter, gem lettuce,
anchovies, St. Ewe egg, aged parmesan 24

KINGSWOOD
FISH PIE
Cod chunks, prawns, soft boiled eggs,
leeks, mashed potatoes, herbs 27

FISH & CHIPS
Cod, mushy peas, chips, tartare
sauce 24

SUNDAY ROASTS

Yorkshire pudding, roast potatoes, crushed root vegetables, seasonal greens,
cauliflower cheese, red wine gravy

ROAST CORNISH BEEF
Warrens point end brisket 19/24

ROASTED CROWN PRINCE SQUASH
Tossed in tahini, garlic & thyme mushroom gravy 16/21

ROAST CORNISH PORK LOIN
Crackling & apple sauce 18/23

ROAST RIB OF BEEF
FOR TWO TO SHARE 12 PER 100G

SIDES

BEEF FAT & THYME ROAST POTATOES 6
CAULI CHEESE 6
EXTRA GRAVY 4
EXTRA YORKSHIRE PUDDING 2