

INDIDOG

SUNDAY ROAST

Nibbles

Marinated olives (v) 2.50

Starters

Lightly spiced caramelised cauliflower soup with almond butter (vg, gf, df) 4.50

Tender ham hock, parsley, mustard & pickles with sourdough toast 5.75

Cornish smoked mackerel pate, lemon & radish 5.00

Mains

Red wine marinated Cornish beef, charred & slow roasted 15.00

5 hour braised Cornish lamb shoulder 15.00

Cornish wild Black Bream served whole 15.00

Meatless with braised red cabbage & cauliflower cheese (vg) 15.00

All mains come with

Duck fat fried roasties, yorkie, silky smooth gravy, honey roast parsnip & carrot,
crushed autumn root vegetable, parsley buttered greens

Vegan Roast

Roasted autumn squash, roasties, parsley greens,
Orange, chilli & cranberry slow braised red cabbage, roast carrots, parsnips & gravy (v) 13.00

Sides enough for 2

Seriously creamy, baked cauliflower cheese with mustard & leeks (vg) 4.50

Orange, chilli & cranberry slow braised red cabbage (vg, gf, df) 3.50

Desserts

Comforting apple, plum & raisin crumble with custard or vanilla ice cream (ask for vegan ice cream) 6.75

Melt in your mouth chocolate brownie with chocolate sauce (gf) 6.75

Cornish cheese & biscuits with house chutney 8.25