

INDIDOG

SUNDAY ROAST

Nibbles

Marinated olives (ve) 2.50

Starters

Caramalised cauliflower soup (ve, gf) 4.70

Wild boar, pistachio & stem ginger terrine, house chutney, sourdough toast (gf) 7.50

Cornish smoked salmon, winter salad (ask for gf) 8

Mains

Red wine marinated locally sourced beef, charred & slow roasted 15.00

Pok belly confit 15.00

Cornish day boat fish 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 (ve) 13.00

Sides enough for 2

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

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

Desserts

Apple crumble, vanilla custard (gf) 6.75

(ask for vegan ice cream to make it ve)

Melt in your mouth chocolate orange brownie, chocolate sauce (gf) 6.75

Lemon posset & shortbread (gf) 6.75

(vg) Vegetarian, (ve) Vegan, (gf) Gluten Free, (df) Dairy free

Allergens: Please note we are not an allergy free kitchen or bar. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely allergen free. Our customers are encouraged to their own satisfaction, to consider this information in light of their individual requirements & needs and to discuss the details or your allergy with your server if they require further information.