



## Sunday Lunch Menu

Homemade bread & salted butter

### Starters

Farmhouse terrine & piccalilli

French onion soup, toasted gruyere croute

Baked whole camembert & fennel seed focaccia

Smoked Scottish salmon, chive crème fraîche, capers & lemon

Cauliflower fritter & Sriracha sauce

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### Main Courses

Roasted sirloin of beef, roast potatoes, seasonal vegetables, Yorkshire pudding & gravy

Roasted pork loin, roast potatoes, seasonal vegetables & gravy

Market fish, English asparagus, hollandaise sauce

Beetroot & chickpea roast, roast potatoes, seasonal vegetables, Yorkshire pudding & gravy

### Sides £5

Roast potatoes | Creamed potatoes | Honey glazed parsnips | Seasonal vegetables

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### Cheese course £12

Selection of English cheese, crackers, chutneys & ruby port

### Desserts

Sticky toffee pudding, caramel sauce & clotted cream

Treacle tart & pouring cream

Vanilla crème brûlée & raspberry sorbet

Apple & berry crumble, custard

Homemade ice cream & sorbets

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### Coffee, Tea & Pastry kitchen sweet treats £5

Edgecumbe's coffee, tea or tisane

**Three courses £36 | Two courses £30**

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