

## Sunday Lunch Menu

Homemade bread & salted butter

### Starters

Cheese croquettes, bois boidran sauce

Carrot & coriander soup, carrot crisps

Smoked Scottish salmon, chive crème fraîche, capers & lemon

Farmhouse terrine, piccalilli

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### Main Courses

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

Roasted loin of pork, roast potatoes, seasonal vegetables, apple sauce & gravy

Market fish, Cornish mussels, mussel & saffron velouté

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

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### 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

Warm chocolate fondant, chocolate sauce & vanilla ice cream

Pumpkin crème brûlée, ginger oat biscuits

Apple crumble & custard

Sticky toffee pudding, salted caramel sauce & banana ice cream

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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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