



Sunday Lunch Menu

Homemade bread & salted butter

Starters

Cheese croquettes, bois boidran sauce

Parsnip soup, curried oil

Smoked Scottish salmon, chive crème fraiche, capers & lemon

Farmhouse terrine, piccalilli

Main Courses

Braised lamb shoulder, roast potatoes, seasonal vegetables, honey glazed parsnips & gravy

Roasted honey glazed gammon, roast potatoes, seasonal vegetables, cauliflower cheese & gravy

Market fish, tenderstem broccoli & hollandaise

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

Sides £5

Roast potatoes | Honey glazed parsnips | Seasonal vegetables | Cauliflower cheese

Cheese course £12

Selection of English cheese, crackers, chutneys & ruby port

Desserts

Warm chocolate fondant, chocolate sauce & vanilla ice cream

Tiramisu

Apple crumble & custard

Sticky toffee pudding, caramel sauce & banana ice cream

Coffee, Tea & Pastry kitchen sweet treats £5

Edgecumbe's coffee, tea or tisane

Three courses £36 | Two courses £30
