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## ROAST MENU

Served between 12pm - 5pm

### SNACKS & SMALL PLATES

- Pavillion Bakery sourdough, smoked butter, bacon bits, beef fat glaze 5
- Fish & chip croquette, minted pea, malt vinegar gel, tartare sauce, batter bits 13
- Braised beef cheeks, saffron mash potato, bourguignon, sauce gremolata 13
- Thyme infused burrata, butternut squash, sage oil, hazelnut 8
- Cornish cider & onion soup, chive, sourdough, perilla herb 9

### LARGE PLATES

- Trevowah Herd sirloin of beef, seasonal vegetables, roast potato, Yorkshire pudding, gravy 24
- Sage & thyme pork loin, seasonal vegetables, roast potato, stuffing, gravy 22
- Mixed nut and tomato roast, seasonal vegetables, roast potato, Yorkshire pudding, vegetable gravy 22
- Herb marinated half chicken, shallot & radish salad, chimichurri, Koffmann's fries 24
- Pan seared monkfish, curry sauce, couscous, pak choi, golden raisins, blackened tenderstem 28
- Butternut squash risotto, crispy sage, pine nut, parmesan, amaretto glaze 22

*Selection of big cuts - please see board or ask a waiter, sold per 100g*

### SIDES

- Koffmann's skin on fries 6
- Parsley & butter Cornish potatoes 6
- Josper grilled hispi cabbage 6
- Radish, shallot, & mixed leaf salad 5
- Roasted winter vegetables 6

### DESSERTS

- Vanilla & winter fruit 'Cheesecake', Cornish fairing, quince, poached cherries 9
- Chocolate & hazelnut cremeux, hazelnut, chantilly cream 9

*All tips go to the staff in their entirety  
All tables will include a discretionary 10% service charge*

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