

Sunday Lunch

1 Course: £20 2 Courses: £27 3 Courses: £34

Starters

Curried Lentil Soup, coriander yoghurt, sourdough (GF*,VG*)

Smoked Salmon, Lemon & Pink Peppercorn Terrine, pickled cucumber salad, horseradish cream, squid ink tuille (GF*)

Grilled Goats Cheese Crostini, red onion jam, balsamic glaze (GF*,DF*)

Squash, Sage & Chestnut Roll, cranberry sauce (DF*)

Chicken Liver Pate, red onion jam, beer battered onion rings (GF*)

Main Courses

Cary Arms Sunday Roast Choices:

Roasted Beef Rump Pave, Onion & red wine jus

Roasted Venison Haunch, red wine jus (**£3.00 supplement**)

Slow Roasted Belly Pork, apple & cider jus

All the above served with the following:

Garlic and thyme roasted potatoes, honey roasted carrots & parsnip, cauliflower & broccoli cheese, Yorkshire pudding (DF*GF*)

Oven Baked Catch of the Day, roasted new potatoes, seasonal greens, olive, caper & tomato sauce (GF*, DF*)

Mushroom & Apricot Nut Roast, roasted new potatoes, seasonal greens, cranberry jus (VG*, GF*)

Sides: Skin-on fries £5.50, Rustic cut chips £5.50, Seasonal vegetables £6.00,
Side Salad £5.50, Yorkshire Pudding £2.50, Cauliflower Cheese £5.50

Desserts

Apple & Cinamon Pie, vanilla custard, salted caramel (DF*)

Sticky Toffee Pudding, butterscotch sauce, honeycomb ice cream (vg*)

Dark Chocolate Basque Cheesecake, red wine poached blackberries, vanilla ice cream (GF*)

Almond Rice Pudding, mulled berry compote, toasted almonds (GF,DF*)

Cheese: Godminster Truffle Cheddar, chilli jam, homemade ritz biscuits (**£4.50 supplement**)

3 scoop selection of local ice creams & sorbets available-

Flavours: chocolate, vanilla, strawberry, Cornish sea salt caramel, honeycomb, cinnamon, mango sorbet, raspberry sorbet or plant-based vanilla