**Sunday Menu**

**To Start**

**Chef’s Homemade Soup of the Day** – with a choice of white or brown bloomer £5.95

**Homemade Crab & Cod Cakes** – served with dressed leaf salad and sweet chilli dip £7.50

**Marinated Olives** – served with sliced bloomer, dipping oil & balsamic vinegar £5.75

**Cornish Yarg Garlic Mushrooms** – Cooked in fresh garlic, cream and Cornish Yarg, served with

a toasted garlic slice £6.25

**Main Menu**

**Please ask the Waiting staff for today’s meat choices.**

All served with seasonal vegetables, roast potatoes, stuffing, homemade Yorkshire pudding & gravy

**Adult Roast £10.95**

**Small Roast £7.95**

**Nut Roast £10.95**

**Beer Battered Cod Tail** – Served with chips & mushy peas £12.50

**Looe Bay Fisherman’s Pie** – Cod, smoked haddock, salmon, king prawns

in a white wine & dill sauce, topped with Cornish yarg &

served with seasonal vegetables £14.95

**Pie of the Day** – Homemade short crust pastry pie with a generous filling pie

served with mash and seasonal vegetables £12.95

**Chicken Breast Burger** – Chicken breast fillet topped with Cheddar & BBQ sauce,

served with salad, tomato, chips and onion rings £11.90

**6oz Beef** **Burger** – in a bun with salad, tomato & burger relish, served with chips

and onion rings £11.95

**Falafel Burger** – Homemade falafel burgers topped with halloumi served in a bun

with hummus & sweet potato fries £11.95

**Butternut Squash, Garlic & Spinach Risotto** – A creamy risotto served with garlic bread

& fresh grated parmesan £11.95

**Sunday Menu**

**Children’s Menu**

**Mini battered Cod & Chips** – Served with beans or peas £6.25

**4oz Beef Burger & Chips** – Served with beans or peas £6.50

**Macaroni Cheese** – Served with garlic bread £5.95

**Chicken Goujons & Chips** – Served with beans or peas £6.50

**Butternut Squash, Garlic & Spinach Risotto** – Served with garlic bread £5.95

**Sausage & Mash** – Served with peas and carrots £6.50

**Sides and Sauces**

Chips £2.95 Cheesy Chips £3.95

Garlic Bread £2.95 Cheesy Garlic Bread £3.95

Dressed Salad £2.95

Vegetables & New Potatoes £3.95 Peppercorn Sauce £2.75

Beer Battered Onion Rings £2.95 Cornish Blue & Port £2.75

Bread Board £3.95 Diane £2.75

**Please See Boards for Today’s Specials**

*If you have any allergies or special dietary requirements, please inform the waiting staff or Chef. They will only be too happy to help you.*

**White Wine**

1. **Alta Baliza Sauvignon Blanc** – Chile 12.5% Bottle £17.95

Fresh aromas with hints of grass and citrus fruits 175ml £4.55

250ml £6.15

1. **Gold Coast Chenin Blanc** – South Africa 13% Bottle £17.95

Fresh & bright with lovely sherbet & lime aromas 175ml £4.55

250ml £6.15

1. **Santa Helena Chardonnay** – Chile 13% Bottle £19.25

Ripe tropical fruit freshness with floral undertones 175ml £4.85

250ml £6.50

1. **San Alessandro Pinot Grigio** – Italy 11.5% Bottle £20.25

Light & delicate, floral notes with a lime & sherbet touch 175ml £5.20

250ml £6.80

1. **Rumours Chardonnay** – Australian 12% Bottle £21.95

Fresh green apple, lemon and melon hints

1. **Muscadet De Sevre et Maine Sur Lie ‘Blue’** – France 125 Bottle £23.95

Full and nicely balanced on the palate

1. **Gravel & Loam Sauvignon Blanc** – New Zealand 12.5% Bottle £24.95

Well-structured zesty acidity with fantastic length

1. **Camel Valley Atlantic Dry** – Cornwall 13% Bottle £27.95

Delicately flavoured with apricot & green fruit aromas

**Rose Wine**

1. **Falling Petal Zinfandel Rose** – U.S.A 2014 10.5% Bottle £20.25

Medium sweet rose, with classic strawberry flavours 175ml £5.20

250ml £6.80

1. **Tanti Petali Pinot Grigio Blush** – Italy 12% Bottle £20.25

Light & refreshing with a delicate pear drop fruit flavour 175ml £5.20

250ml £6.80

1. **Nos Amours Rose Brut** – France 12% Bottle £23.95

Light with hints of red berries, cherries & strawberries

**Red Wine**

1. **Estampilla Merlot** – Chile 13% Bottle £17.95

Easy drinking, soft & plummy with a smooth finish 175ml £4.55

250ml £6.15

1. **Avanti Shiraz Malbec** – Argentina 13% Bottle £19.25

A smoky, spicy flavour 175ml £4.85

250ml £6.50

1. **Santa Helena Cabernet Sauvignon** – Chile 13.5% Bottle £19.50

Gentle tannins, black fruit flavours & a long pleasant finish 175ml £5.20

250ml £6.80

1. **Stringy Bark Creek Shiraz Cabernet** – Australia 13.5% Bottle £20.95

Cool intensity, showing dark, fresh flavours

1. **Cormoran Rioja** – Spain 13.5% Bottle £21.95

Well balanced, lingering & harmonious

1. **Artemesia Nero D’Avola** – Italy 13% Bottle £21.95

Spicy & fruity with hints of blackberries, blueberries & mulberries

1. **Rue Des Amis Pinot Noir** – France 12.5% Bottle £22.95

**Sparkling**

1. **Asti Araldica** – Italy 7% Bottle £18.95

Fresh & pure as a newly skimmed grape & revels in lively fizz

1. **Nos Amours Brut** – France 11% Bottle £21.95

For any occasion with aromas of butter & cake

1. **Prosecco Spumante** – Italy 11% Bottle £24.95

Well balanced, easy drinking 200ml £7.25

1. **El Miracle Cava Brut** – Spain 11.5% Bottle £34.95

Clean & fruity with citrus & floral notes

1. **Paul Herard Blanc de Noir Brut** – France 12% Bottle £43.95

Sunny fruit flavours with a refreshing edge

1. **Joseph Perrier Cuvee Royal Brut** Bottle £51.95

Warm brioche weight to support it’s fresh appley fruit

1. **Camel Valley Brut** – Cornwall 12.5% Bottle £51.95

Elegant fizz packed with full, ripe flavours with notes of elderflower

1. **Camel Valley Pinot Noir Brut** – Cornwall 12.5% Bottle £52.95

Lovely, floral & delicate with a strawberry fruit nose