

Specials Menu

Starters

St Austell Bay mussels steamed with white wine, thyme, garlic and onion served with granary bread **£9** main course size **£15**

Mains

Pan roasted local venison steak with dauphinoise potatoes, spring green cabbage and red wine, bacon and mushroom sauce **£22**

Oven roasted pollock fillet with cheddar crust, new potatoes and tomato and olive salad ${\bf \pounds 19}$

Pan roasted local duck breast with braised red cabbage, black pudding, sauteed mushrooms, spiced apple chutney and red wine sauce and dauphinoise potatoes **£19**

Slow roast belly of pork (Green Farm, Fretherne) with spring green cabbage, black pudding, red wine sauce and sauteed potatoes **£19**

Mushroom, leek, spinach and walnut roast wrapped in filo pastry served with tomato and herb sauce, pickled beetroot and sauteed potatoes £17

Please advise when ordering if you have any food allergies or intolerances