

# SUNDAY AT THE INN

## SMALL PLATES

### NIBBLES

Mixed marinated olives 4.50

Selection of breads, balsamic & olive oil 5.50

French Rosemary Almonds 3.50

### SMALL PLATES

Wild mushroom soup, truffle oil & chive, crusty bread  
6.95

Duck liver & orange pate, prune & raisin relish,  
toasted brioche 9.25

Smoked haddock & leek fishcake, cheddar mousse,  
poached egg & chive oil 8.95

River Fowey mussels, white wine & garlic cream &  
crusty bread 10.50 / 17.50 as main with chips

Roasted winter vegetable caponata, pumpkin seed  
pesto & micro herb with bread & butter 7.95

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## MAINS

Roasted rump of beef & horseradish sauce / Pork / Chicken breast  
Served with roast potatoes, cauliflower cheese, carrot & swede mash, green beans, broccoli & savoy  
cabbage 16.95

Pan fried market fish, new potato, courgette, leeks, spinach & sundried tomatoes, white wine velouté  
20.95

Battered fish, triple cooked chips, crushed peas & tartare sauce 15.50

Feta, spinach, butternut squash, pepper & pinenut strudel, glazed roots, red onion relish & pumpkin seed  
pesto 16.50

Penne carbonara, bacon, white wine cream, parmesan & bacon crumb 15.95

*Many of our dishes can be adapted for GF*

*Please let us know if you have any dietary requirements or allergies prior to ordering.*

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## DESSERTS 8.50

Apple crumble, diced apple compote, blackberry &  
cream ice cream

Sticky toffee pudding, toffee sauce & salted caramel  
ice cream

Banoffee Eton mess

Mocha panna cotta, coffee tuile & soft berry  
compote

Affogato – Styles Farm vanilla ice cream with a shot  
of espresso & Amoretti biscuit.

Styles Farm ice cream & fine biscuit:

3 scoops 8.25, 2 scoops 5.95, 1 scoop 2.95

Vanilla, strawberry, chocolate, honeycomb, salted  
caramel

Sorbet: Lemon, raspberry, mango & passion fruit

SELECTION OF 3 WEST COUNTRY CHEESES 9.50

Cave Aged Truckle Cheddar, Bath Blue & Summer  
Solstice, spiced apple & tomato chutney, grapes &  
Peters Yard sourdough crispbread