G&D Sunday 3 Course Set Menu £32.50 (Please order your pudding with other 2 courses)

On arrival complimentary bread & dipping oil (If you have any allergies or dietary requirements please inform us)

Starters:

Leek and potato soup £9.50

Smoked mackerel and horseradish pate on toast £12

Chicken liver parfait, red onion marmalade, toast £12

Crispy breaded whitebait with tartare sauce £11

Smoked haddock and parsley fishcakes with lemon mayonnaise £12

Main Courses

Rare roast beef with yorkshire pudding and red wine gravy £20
Roasted leg of lamb, yorkshire pudding, red wine gravy £20
Roast loin of pork with apple sauce & crackling £19
½ Roast chicken, yorkshire pudding, red wine gravy £18
Beer battered haddock & chips, peas & tartare sauce £19
½ Grilled lobster with garlic butter and chunky chips (£10 extra on set menu) £30

Puddings:

Mixed berry eton mess £9

Trio of Rowdey cow ice cream (Van, Straw, Choc, Ras Rip, Biscoff, Lemon Sorbet) £6.75

Chocolate orange brioche bread & butter pudding with cream £9

Triple chocolate brownie with vanilla ice cream £9

Lemon posett £8

Side orders;

Koffmans skin on fries £5 Mixed vegetables £6 Koffmans chunky chips £5 Cheesy leeks £5.50 Garden peas £5 Mixed salad £5 New potatoes £4.50

Daily Cornish Fish Specials

½ Dozen Maldon oysters with red wine & shallot vinagrette £21

Salt & Pepper squid with chilli & garlic £14

Lemon, parsley & parmesan crumbed lemon sole fillet with lemon mayonnaise £20

Whole baked sea bream with crab & lemon butter £22

Whole grilled plaice with buerre noisette £23

Whole grilled Megrim sole with buerre noisette £26