



Sunday lunch

at HELIGAN KITCHEN



85% of the meat we use is reared on the Heligan Estate and we prioritise vegetables and fruits from the Heligan Kitchen Garden. We are incredibly lucky to have such versatile, seasonal ingredients at our fingertips. All our additional ingredients are provided by our many wonderful local Cornish suppliers.

Served every Sunday between 12pm until 3pm

Starters

- White Wine Poached Pear Salad** £7.50
Cornish blue cheese, walnuts
- Soup of the Day** £7.50
Heligan bread or cheese scone
- Cornish Smoked Mackerel Pate** £7.50
Heligan pantique toast, pickled fennel salad

Desserts

- Spiced Apple Eton Mess** £7
yoghurt, walnuts
- Heligan Pumpkin Crumble** £7
clotted cream

Vegan Option Available, Please Speak to a Member of the Team

Ready to order?

Please order at the till giving your table number and we will serve you at your table

Mains

- Topside of Beef Served Medium** £18
Yorkshire pudding, horseradish sauce, gravy
 - Silverside of Beef Served Well Done** £18
Yorkshire pudding, horseradish sauce, gravy
 - Roast Rare Breed Pork Leg** £18
crackling, sage and onion stuffing, apple sauce
 - Heligan Beetroot Nut Roast** £18
salsa verde, onion gravy
- All served with roast potatoes, maple glazed parsnips, root vegetable mash, mixed greens, and cauliflower cheese.

Little Gardeners

- Small Roast** £12
choose from the options above
- Soup of the Day** £6
Heligan bread
- Jacket Potato** £7
cheese, beans

Allergen advice

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, mustard, sesame, celery, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

For detailed allergen information, please speak to a member of the Heligan Kitchen team.



Non-gluten
Containing Ingredient



Vegan



Vegan Option



Non-gluten Containing
Ingredient Option



Vegetarian



Nuts



Sunday lunch

at HELIGAN KITCHEN



85% of the meat we use is reared on the Heligan Estate and we prioritise vegetables and fruits from the Heligan Kitchen Garden. We are incredibly lucky to have such versatile, seasonal ingredients at our fingertips. All our additional ingredients are provided by our many wonderful local Cornish suppliers.

Served every Sunday between 12pm until 3pm

Starters

- Pickled Fig and Beetroot Salad** £7.50
whipped goats cheese
- Soup of the Day** £7.50
Heligan bread or cheese scone
- Mushroom and Cider Rarebit** £7.50
toasted Heligan bread

Desserts

- Pecan Pie** £7
whipped cream or ice cream
- Sticky Toffee Pudding** £7
toffee sauce

Vegan Option Available, Please Speak to a Member of the Team

Mains

- Roast Beef** £18
Yorkshire pudding, horseradish sauce, gravy
choose from medium topside or well done silverside
 - Slow Cooked Rare Breed Lamb Shoulder** £18
mint sauce
 - Herb and Grain Stuffed Butternut Squash** £18
kale, pesto
- All served with roast potatoes, maple glazed parsnips, root vegetable mash, mixed greens, and cauliflower cheese.

Little Gardeners

- Small Roast** £12
choose from the options above
- Soup of the Day** £6
Heligan bread
- Jacket Potato** £7
cheese, beans

Ready to order?

Please order at the till giving your table number and we will serve you at your table

Allergen advice

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, mustard, sesame, celery, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

For detailed allergen information, please speak to a member of the Heligan Kitchen team.

- Non-gluten Containing Ingredient
- Vegan
- Vegan Option
- Non-gluten Containing Ingredient Option
- Vegetarian
- Nuts



Sunday lunch

at HELIGAN KITCHEN

85% of the meat we use is reared on the Heligan Estate and we prioritise vegetables and fruits from the Heligan Kitchen Garden. We are incredibly lucky to have such versatile, seasonal ingredients at our fingertips. All our additional ingredients are provided by our many wonderful local Cornish suppliers.

Served every Sunday between 12pm until 3pm

Starters

Whipped Goats Cheese and Beetroot Salad £7.50
mustard and maple dressing

Soup of the Day £7.50
Heligan bread or cheese scone

Blue Cheese Arancini £7.50
Heligan kale pesto

Desserts

Pain au Chocolate Bread and Butter Pudding £7
warm custard

Winter Berries Cheesecake £7
white chocolate shavings

White Wine Poached Pear £7
raspberry sorbet, toasted almonds, dark chocolate

Mains

Roast Beef £18
Yorkshire pudding, horseradish sauce, gravy
choose from medium topside or well done silver side

Honey and Mustard Glazed Gammon £18
stuffing and apple sauce

Heligan Pumpkin and Feta Tartlet £18
red onion and thyme sauce

All served with roast potatoes, maple glazed parsnips,
root vegetable mash, mixed greens, and cauliflower cheese.

Little Gardeners

Small Roast £12
choose from the options above

Soup of the Day £6
Heligan bread

Jacket Potato £7
cheese, beans

Ready to order?

Please order at the till giving
your table number and we
will serve you at your table

Allergen advice

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, mustard, sesame, celery, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

For detailed allergen information, please speak to a member of the Heligan Kitchen team.

Non-gluten
Containing Ingredient

Vegan

Vegan Option

Non-gluten Containing
Ingredient Option

Vegetarian

Nuts