

Sunday lunch

Midday to 3pm

STARTERS

BAKED CAMEMBERT V NGO With chutney, toast and truffle oil	13
FRENCH ONION SOUP With Gruyère crostini and scone	12
HUMMUS AND OLIVES V VG NGO Served with Heligan bakery bread	8.50
POACHED DUCK EGG NG With tender stem broccoli, chorizo and hollandaise	14
BUTTERNUT SQUASH ARANCINI V VG NGO With sage and toasted pumpkin seeds	14

MAINS

All roasts served with Yorkshire pudding, roast potatoes and a selection of seasonal vegetables

KITTOWS REARED ROASTED BEEF NGO Served with horseradish sauce	21
SLOW ROASTED SHOULDER OF PORK NGO With crackling, apricot and sage stuffing, apple and saffron sauce	21
SPINACH AND MUSHROOM WELLINGTON V VGO	18
FISH AND CHIPS NG With crushed peas, tartare and curry sauce	19
CHEF'S VEGETABLES V VGO NGO Served with Yorkshire pudding and roast potatoes	15

SIDES

ROAST POTATOES V VG NG With rosemary and sea salt	5
CAULIFLOWER CHEESE V	For 1 4 For 4 12
TRUFFLED CAULIFLOWER CHEESE V With parmesan crumb	5 15

CHILDREN

All roasts served with Yorkshire pudding, roast potatoes and a selection of seasonal vegetables

KITTOWS REARED ROASTED BEEF NGO With horseradish sauce	10
SLOW ROASTED SHOULDER OF PORK NGO With crackling, apricot and sage stuffing, apple and saffron sauce	10
FISH AND CHIPS Served with garden peas	8.50
TAGLIATELLE V VGO In a tomato sauce with grated cheddar	8
CHEF'S VEGETABLES V VGO NGO Served with Yorkshire pudding and roast potatoes	7.50
APPLE AND DAMSON CRUMBLE V VGO With vanilla custard	9
PANNA COTTA NGO Honey and yoghurt panna cotta with granola and fruit compote	9
STICKY TOFFEE PUDDING V With toffee sauce and vanilla ice cream	9
ICE CREAM V VGO NG Selection of Callestick ice creams or sorbets Ask our team for today's flavours	3

NGO - Non-gluten containing ingredient option NG - Non-gluten containing ingredient
V - Vegetarian VO - Vegetarian option VGO - Vegan option VG - Vegan option

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