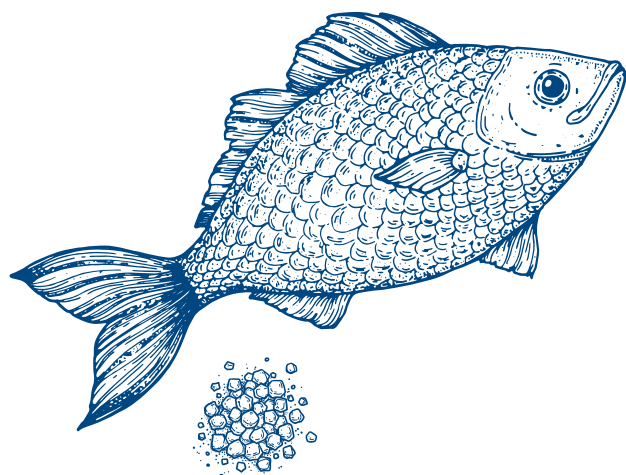


A ROYAL LUNCHTIME DEAL

2 COURSES
& A DRINK **£24**

MON-SAT / 12-2pm



CHOOSE EITHER LIGHT BITE + MAIN OR MAIN & DESSERT

LIGHT BITES

Soup of the Day GF?, VE?
Homemade bread G

Sweetcorn Fritter VE, GF
Vegan lime & coriander mayonnaise M, so

Smoked Mackerel Pâté GF?
Pickled cucumber, crisp bread F, D, G



MAINS

Wild Mushroom & Leek Pappardelle v
Parmesan, herb crumb G, D, E

Southern Fried Chicken Fillets GF?
Pickled red onion, coleslaw, gravy mayonnaise,
fries G, E, M, C, SU

**Southern Fried Cauliflower
& Portobello Tacos** VE GF?
KFC-style cauliflower, chipotle-marinated portobello,
tortillas, red pepper and basil relish, avocado, pickled red
onions, charred corn salad G, su

Cornish Cider Battered Fish & Chips GF
Tartare sauce, crushed peas F, E, M, SU (Supplement £4.00)

DESSERTS

Sticky Toffee Pudding v
Butterscotch sauce, vanilla ice cream G, D, E

Coconut & Passionfruit Panna Cotta VE, GF
Mango salsa

+1 DRINK

Pint of Draught Beer or Cider

Pravha Czech Lager
Cold River Cornish Cider
Doom Bar Cornish Ale

Glass of Wine

Andes Peak Chilean Merlot (125ml)
Andes Peak Chilean Sauvignon Blanc (125ml)
Winston Hill Californian Rosé (125ml)

Bottled Soft Drinks

Selection of fruit juices and sparkling soft drinks
Please ask a member of staff for the full list

*Drink allergens vary. Beer and ale may contain gluten.
Wine and cider may contain sulphites. Please ask when ordering.*



Adults need around 2000 kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements.
Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

D Dairy G Gluten M Mustard E Egg MO Molluscs CR Crustacean C Celery N Nuts F Fish SU Sulphur Dioxide S Sesame SO Soya P Peanuts L Lupin
GF GLUTEN FREE GF? CAN BE GLUTEN FREE (Please ask) V VEGETARIAN VE? CAN BE VEGAN (Please ask) VE VEGAN