

MOUNT HAVEN

SUNDAY LUNCH

12-2.30PM

STARTER

Ham hock, heritage carrots, poached granny smith apples.

Crispy breaded mackerel, remoulade puree, beets & watercress

Root vegetable broth with garlic mustard (V)

Mussels with cider & leek sauce

MAINS

Hake, smoked celeriac, seaweed & mussel fritters*

Roast topside of beef, homemade horseradish sauce & Yorkshire pudding

Roasted shoulder of pork, Bramley apple, stuffing roll

Nut sausage wellington & bread sauce (V)

All of our roast dishes are served with a selection of vegetables, roast potatoes, individual gravy's & all the trimmings

DESSERTS

Sticky toffee pudding & buttermilk ice cream

Citrus baked cheese, beurre noisette, curd, jelly, raspberry sorbet & pistachios

Roasted pears, soda bread ice cream, milk jam, chocolate granola & yeast caramel

Mount Haven Cheese board*

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2 COURSES £22.50

3 COURSES £26.50

*£3.00 supplement charge applies.

This is a sample menu, please be aware that the menu changes frequently.
All our meat, fish and dairy are Cornish, and when possible our fruit and vegetables are too.
All prices include VAT. Service charge is not included.

For special dietary requirements or allergy information, please speak to one of our team