

## DECEMBER LUNCH SPECIALS

### Drinks

Fizz - Chambord royale - <i>prosecco, chambord, fresh raspberries</i>	7.5
Cocktail - Crantini - <i>ketel one vodka, dry vermouth, cranberry syrup, cranberry juice</i>	8
Gin - St George terroir & tonic (california) - <i>fresh, with pine fir &amp; bay, citrusy &amp; herbaceous, a moreish gin</i>	7.1

### Starters

Soup of the day, baker tom's bread <span>GF</span> <span>V</span>	6
Breaded Cornish brie, cranberry, rocket salad <span>V</span>	7
BBQ glazed pork ribs, spicy slaw, sour cream	8
Baked king scallops in the shell, puff pastry, ginger, spring onion, sesame <span>DF</span>	10

### Mains

Minute steak, garlic butter, rocket, fries <span>GF</span>	12
Roasted celeriac risotto, chestnuts, truffle oil, gran moravia, spring onions <span>V</span> <span>VG</span>	12
Methi lime seafood curry, mussels, hake, prawns, jasmine rice, coriander <span>DF</span> <span>GF</span>	15
Turkey club, stuffing, cranberry sauce, bacon	8

### Desserts

Winter sundae, Christmas cake, brandy cream, rum raisins, mulled wine coulis	7
Pear & blackberry crumble, crème anglaise	6.5

#### Friday

### Moules Frites

St Austell Bay mussels, fries &  
125ml glass of wine

£11

#### Sunday

Roast topside of beef, roast turkey breast,  
roast lamb leg or nut roast

Served with roast potatoes, Yorkshire pudding,  
seasonal vegetables & gravy

£12