

THE THREE LIONS

SUNDAY MENU

STARTERS

Soup of the day served with homemade bread (v) (gf)	£6.00
Pea mousse with crushed pickled peas and mint, potato and truffle salad (v) (gf)	£6.95
Buckwheat tabbouleh with herbs, pickled cucumber, mango and pistachio (v) (gf)	£6.95
Salt and pepper squid, sweet chili and lime	£7.50
Cornish mussels white wine, garlic, coconut (gf)	£8.00
A salad of confit duck with orange, hazelnut and pomegranate (gf)	£8.00
Boudin of chicken with smoked bacon, savoy cabbage, roasted cep mushrooms	£8.50
Beetroot and vodka cured sea trout, crisp salad, horseradish cream (gf)	£9.00

MAIN COURSES

Slow cooked belly of local pork, crackling, apple puree	£18.95
Roast breast of chicken, sage and onion stuffing	£16.95
Roast sirloin of local beef, yorkshire pudding, horseradish cream	£16.95
<i>All roasts served with roast potatoes, parsnips, cabbage, carrot and swede puree</i>	
Roast loin of monkfish, broad beans, roast peppers, roasted new potatoes, sauce romesco	£22.00
Cornish mussels white wine, garlic, coconut, fries and crusty bread (gfo)	£16.00
Grilled fillets of mackerel, shaved fennel, crushed parsley new potatoes (gf)	£15.95
Roasted celeriac with wild mushrooms, wilted spinach, red onion marmalade, crushed new potatoes (v) (vgn) (gf)	£14.00

DESSERTS

Tiramisu, espresso jelly	£9.00
White chocolate tart with hazelnut and raspberry	£8.50
Sable of pears, with raspberries, kirsch sabayon	£7.50
Rhubarb bavarois with popcorn and hazelnut and chocolate (gf)	£9.00
Pear and apricot crumble, clotted cream (v) (vgn)	£6.00
Assiette of ice creams and sorbets (gfo)	£6.95
Warm chocolate and orange bread and butter pudding, chocolate ice cream	£6.95
Steamed jam sponge with custard	£5.95
A selection of Local cheese, grapes, chutney and biscuits (gfo)	£10.95

(v) = Vegetarian (vgn) = Vegan (vgn) = Vegan Option (gf) = Gluten Free (gfo) = Gluten Free Option