



## The Mill House Sunday Lunch

### STARTERS

Cornish heritage tomato salad, goats cheese, walnuts, basil oil, lemon mayonnaise (V) **£6.50**

Braised ham hock & pea croquette parsley mayonnaise, prosciutto ham, mixed baby herbs **£7**

Deli farm charcuterie platter, pickled beetroots, crostini, parsley mayonnaise **£7**

Roasted vegetable soup (GF) (VE) **£6**

Smoked salmon and crayfish salad, lemon and dill mayonnaise (GF) **£7**

### MAINS (children's portions available £5.95)

Silverside of beef, Yorkshire pudding **£10.95**

Roasted leg of pork, crackling, Yorkshire pudding **£9.95**

Ruthernbridge slow roasted leg of Cornish lamb, Yorkshire pudding **£10.95**

Sliced turkey breast, pig in blanket, pinenut and cranberry stuffing, Yorkshire pudding **£9.95**

Roasted Cornish hake fillet, Moroccan style chickpea and sweet potato tagine, sauce verde, tender stem broccoli (GF) **£13.50**

Marinated roasted root vegetables, sweet potato purée, winter baby vegetables, pinenut pesto (GF) (VE) **£8.95**

### DESSERTS

Mango and passion fruit cheesecake, fresh strawberries **£6**

Soft chocolate brownie, yard farm vanilla ice cream **£7**

Warm pear and ginger cake, clotted cream **£6.50**

Vanilla and white chocolate parfait, fresh berries, berry coulis (GF) **£6.50**

Westcountry cheese selection **£9**

*Smoked applewood (cheddar), Trelawny (hard),  
Cropwell bishop (blue), Helford white (soft)*

Some of our foods may contain allergens. Please ask a member of our staff and they will be happy to assist you. (EU Consumer Reg No: 1169/2011)