# TELLERS

## SIGNATURE COCKTAILS

**Cornish Apple & Miso Highball**
Gin, cloudy apple, white miso, lemon & ginger ale • £12.95

**Blackberry & Black Pepper Sour**
Gin, blackberry liqueur, lemon, black pepper, vanilla & egg white • £12.95

**Burnt Honey & Sage Margarita**
Tequila, mezcal, burnt Cornish honey, lime, sage & smoked sea salt • £12.95

**Fig & Salted Caramel Old Fashioned**
Bourbon, fig, salted caramel, walnut bitters & orange • £12.95

## STARTERS

**Beetroot Carpaccio** (V)
rocket, goat's cheese, candied walnuts • £9.00

**Seared Scallops**
caramelised cauliflower purée, hog's pudding, sweet onion jam • £14.00

**Roast Chicken, Sage & Onion Croquettes**
wholegrain mustard mayo • £9.00

**Duck Rillettes**
toasted brioche, plum chutney • £11.00

**French Onion Soup** (VGA)
cheese crouton • £8.00

**Beetroot-Cured Salmon**
pickled fennel, dill, citrus dressing, horseradish cream, sourdough • £12.00

## SUNDAY ROAST

All roasts served with roast potatoes, Yorkshire pudding, seasonal vegetables and red wine gravy.

**Roast Sirloin of West Country Beef**
Horseradish Cream • £22.00

**Roasted Pork Loin**
apple sauce • £18.00

**Free Range Roasted Chicken**
lemon and rosemary glaze • £20.00

**Beetroot Wellington** (VG)
puff pastry • £16.00

Small Plates available for Beef, Pork or Chicken • £12.00

## SIDES FOR SHARING

**Cauliflower Cheese** • £5.00

**Pigs in Blankets** • £5.00

**Bacon Creamed Cabbage** • £5.00

**Sage & Onion Stuffing** (VGA) • £4.00

**Extra Yorkshire Pudding** • £2.00

## DESSERTS

**Lemon Posset**
raspberry gel, meringue • £8.00

**Cornish Burnt Cream**
honey madeleine • £8.00

**Sticky Toffee Pudding**
toffee sauce, Cornish clotted vanilla ice cream • £9.00

**Selection Of Local Cheeses**
sourdough crackers, quince jelly, grapes, celery • £16.00

**Chocolate Fondant**
Bailey's ice cream • £9.50

**Cornish Ice Cream & Sorbet** (VGA)
please ask your server for today's flavours • £6.00

**V** Vegetarian • **VG** Vegan • **VGA** Vegan Available
**Gluten Free** ingredients are available, please ask your server.

Please inform a member of our team of any allergies, intolerances or dietary requirements before ordering. We are happy to accommodate dietary needs where possible. Whilst every care is taken, our dishes are prepared in kitchens where allergens are present, therefore we cannot guarantee the complete absence of traces. Full allergen information is available on request. For parties of 6 or more, a discretionary 10% service charge will be added to your bill. All gratuities are distributed amongst our team.