

SUNDAY LUNCH MENU

STARTERS

Seasonal Soup vg, gfo	7.75
with garlic & herb croutons and warm bread & butter	
Mixed Olives vg	8.00
with focaccia bread, olive oil and balsamic	
BBQ Chicken Wings gf	9.00
served with garlic and herb mayo	
Smoked Salmon & Avocado Salad	10.00
with crème fraiche and toasted focaccia	
Garlic Prawn Skewers gf	10.25
on a bed of rocket with chilli butter	
Sticky Pork Bao Buns	9.00
with sweet chilli and soy	
Halloumi Fries v	8.25
with sweet chilli mayo	
Pear & Cornish Blue Cheese Salad v, gfo	8.75
with garlic and herb croutons	

STARTERS TO SHARE

Starter size for two people or a main course for one.

Nachos v	13.00
topped with cheddar, jalapeños, salsa and sour cream	
add pulled pork £4.50	
Picky Plate	18.00
Honey glazed pigs in blankets, chilli cheese bites, crispy squid rings and baked chorizo served with toasted focaccia bread	

FROM THE CARVERY

Roast Topside of Cornish Beef

Roast Leg of Cornish Pork

Roast Gammon Ham

All served with roast potatoes, roast parsnips and carrots, seasonal vegetables, cauliflower cheese, stuffing, proper gravy and a Yorkshire pudding

Large £19.50 (extra meat and Yorkshire pudding)
Regular £16.00

Side of Pigs in Blankets	4.00
All out Vegetable Carvery	13.00
Mushroom & Caramelised Red Onion Nut Roast	13.50
Brie, Cranberry & Mushroom Wellington	14.75

MAIN MEALS

Hunter's Chicken gf	17.25
Topped with BBQ sauce, bacon and cheddar, served with chips and salad	
Fish & Chips gf	18.25
In our own ale batter, served with chips, mushy or garden peas, lemon wedge and homemade tartare sauce	
Homemade Traditional Beef Lasagne	17.75
With garlic bread and salad	
Breaded Scampi	17.25
Wholetail Scampi served with chips, mushy or garden peas, lemon wedge and homemade tartare sauce	
5 Bean Chilli vg, gf	16.50
Served with rice and salad	
Holmbush Pig Dog	18.50
Kittows award winning Pen 'n' Tinny jumbo sausage in a roll with fried onions, BBQ pulled pork, crispy streaky bacon and melted cheddar, served with fries, onion rings, coleslaw and BBQ dip	
Seafood Gumbo	21.00
white fish, mussel meat, clams, prawns and chorizo in a cajun spiced tomato sauce with basmati rice and focaccia bread	
Wild Mushroom Linguine v, vgo	17.00
In a tarragon cream sauce with spinach, served with a side of garlic bread	
Ham with Two Fried Eggs gf	16.00
With chips and garden peas or baked beans	

ALLERGENS

GF* - Gluten Free | **GFO*** - Gluten Free Option Available | **V** - Vegetarian | **VG** - Vegan | **VGO*** - Vegan Option Available

All our allergen information is recorded and available upon request. Please let your server know about any allergen or intolerance you may have and we will be able to provide information on our ingredients. We take steps to minimise the risk of cross-contamination when preparing your food, however we do not have specific allergen-free zones in our kitchen and it is therefore not possible for us to fully guarantee separation of all allergens. If you would like further information on our preparation methods, please ask one of our team members.

SALAD BOWLS

Beetroot & Feta v with apple, walnut and pomegranate	14.50
Chicken Caesar with anchovies, croutons and parmesan	15.00
Tiger Prawn Caesar with anchovies, croutons and parmesan	16.50
Pear & Cornish Blue v with rocket and walnuts	14.75

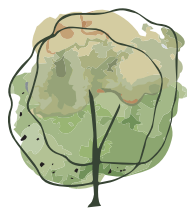
Add focaccia bread or new potatoes £4.00

SIDE ORDERS

Chips gf	4.75
Skinny Fries gf	4.75
Cheesy Chips gf	6.00
Cheesy Fries gf	6.00
Garlic Bread	4.75
Cheesy Garlic Bread	6.00
Panko Onion Rings	4.75
Coleslaw gf	3.25
Dressed Salad gf	4.25
Seasonal Vegetables gf	4.50
New Potatoes gf	4.25
Garlic & Herb Roasted New Potatoes gf	4.50
Chip Shop Curry Sauce	2.75
Baguette (brown or white)	3.50
Bread & Butter	2.75

DESSERTS

Sticky Toffee Pudding with sticky toffee sauce and your choice of clotted cream, ice cream or custard	8.75
Double Chocolate Brownie gf with clotted cream, vanilla ice cream or custard	8.75
Peach Pavlova with berry compote and vanilla ice cream or clotted cream	8.75
Cherry & Almond Frangipane Tart with clotted cream or vanilla ice cream	8.75
Salted Caramel Cheesecake with vanilla ice cream or clotted cream with summer berries	8.75
Chocolate Brownie Ice Cream Sundae gf	9.50
Cherry & Almond Frangipane Ice Cream Sundae	9.50
Cheese Board	12.00
Cornish Ice Cream Vanilla, Chocolate, Strawberry, Mint Choc Chip or Salted Caramel	2.75 per scoop
Sorbets Blood orange or mango sorbet	2.75 per scoop



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