

# Sunday Lunch Menu

Two Courses £28

Three Courses £35

ATLANTIC  
HOTTEL

## STARTERS

### SPICED CAULIFLOWER SOUP AND CRISPY SHALLOTS

Truffle Oil, Sourdough Bread and Butter

### WILD MUSHROOM ARANCINI

Sundried Tomato Cream, Parmesan, Rocket Salad

### HAM HOCK TERRINE

Cold Press Ham Hock, Roasted Pecans, Maple Syrup Emulsion, Confit Apricot, Pea Shoots

### FOWEY RIVER MUSSELS

Shallots, Apple Cider and Bacon Sauce, Focaccia Bread

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## ROASTS

### BEEF

Slow Cooked for 12 Hours and Roasted with Fresh Rosemary, Served with Horseradish and Watercress

### PORK LOIN

Roasted with Confit Garlic and Sage, Served with Apple Sauce and Crackling

### BEETROOT AND NUTS ROAST

Vegan Beetroot Patties Seasoned with Ras El Hanout and Mediterranean Spices

### Served with:

Cauliflower Cheese, Red Cabbage Jam, Roast Potatoes, Swede and Honey Puree, Honey Glace Carrots, Greens, Yorkshire Pudding, Homemade Gravy

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## MAINS

### PAN FRIED SEA BASS FILLET

Choux Gnocchi, Sun Blushed Tomatoes, Spinach, Beurre Blanc, Anuga Caviar

### PEARL BARLEY RISOTTO

Black Truffle Sauce, Confit Button Mushroom, Tenderstem Broccoli

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## DESSERTS

### COOKIE DOUGH BROWNIE

Vanilla Ice Cream, Dark Chocolate Sauce, Almonds

### LEMON PIE

Italian Meringue and Creme Anglaise

### ETON MESS

Fruits of the Forest Compote, Meringue, Whipped Cream, Pistachio Crumble

### SELECTION OF LOCAL ICE CREAM

Vanilla, Chocolate or Strawberry, Chocolate Sauce, Whipped Cream, Wafers and Strawberries