

The Weighbridge Brewhouse

Sunday Menu – 15/09/2019



STARTERS

Honey Roast Pumpkin Soup(v) (gfia)

Served with fresh bread

Port and stilton arancini (v)

Blue Cheese Mayo

Pheasant Terrine

Plums and chestnuts, toasted brioche

Fowey River Mussels

Steamed in white wine, cream & garlic and served with homemade bread

American Style Hot Wings

Sesame, chilli & ginger

MAIN COURSES

Overnight Roasted Sirloin of Oxford Beef (gfia)

Molly's roast potatoes, pigs in blanket, rosemary infused Yorkshire pudding, cauliflower cheese, pan gravy

Overnight Roast Pork Loin (gfia)

Molly's roast potatoes pigs in blanket, rosemary infused Yorkshire pudding, cauliflower cheese, pan gravy

Roast Free-Range Baby Chicken (gfia)

Molly's roast potatoes, pigs in blanket, rosemary infused Yorkshire pudding, cauliflower cheese, pan gravy

Roast Saddle of Lamb with Pork Stuffing

Molly's roast potatoes, pigs in blanket, rosemary infused Yorkshire pudding, cauliflower cheese, pan gravy

The Weighbridge Sharing Platter for 2 (£14 Supplement) (gfia)

Choice of 3 meats, Molly's roast potatoes, pigs in blanket, rosemary infused Yorkshire pudding, cauliflower cheese, pan gravy

Wild Mushroom and Mac N Cheese Croquette (v)

Roast potatoes, rosemary infused Yorkshire pudding, cauliflower cheese, confit tomato, vegetarian gravy

Chef's 8oz Beef Burger

with chorizo jam, roasted garlic mayonnaise, smoked cheese,

crispy bacon, gem lettuce, red onions, tomato and gherkins, toasted brioche bun with crispy fries and slaw

Weighbridge Ale Battered Market Fish of the Day

with triple cooked chips, crushed minted peas and tartare sauce (gfia)

Baked Megrim Sole

Citrus crushed potatoes, steamed clams, fish sauce & sea herbs (gfia)

Polenta Crusted Goats Cheese Burger (v)

chilli jam, gem lettuce, red onions, fresh tomato & spring onion served in a toasted brioche bun with crispy fries & slaw

Side of pigs in blankets extra £4

(All of our roasts are served with traditional family served vegetables, cooked in wild garlic & tarragon butter, for the table)

(Smaller portions of roasts available for children under 12)

DESSERTS

Chocolate Brownie

Blackberries, Vanilla ice cream

Traditional Baked Rice Pudding

With roasted plum compote

Sticky Toffee Pudding

Salted caramel sauce, vanilla ice cream

White Chocolate and Passionfruit Cheesecake

Raspberry sorbet

Glazed Lemon Tart

Meringue, fresh raspberry, raspberry sorbet, raspberry sherbet

Selection of Sorbets (gfia)

Please ask for today's flavours

Artisan Cheeseboard (£2.50 supplement) (gfia)

Choose from 3 hard or soft cheeses, savoury biscuits, homemade chutney

1 course £16.00 / 2 courses £22.00 / 3 courses £28.00

If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to a wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.