

# The Hop Pole

Food is served on Sunday:

Midday-8pm

## Starters

Pork & duck liver pâté, truffle-dressed leaves, farm house pickle, ciabatta (GFO)	7.00
River Fowey mussels in white wine, tomato & fennel sauce, bread & butter (GFO)	6.00
Pear & stilton salad with pickled walnuts & pancetta lardons (GF)	5.00
White onion & rosemary cream soup, smoked cheddar croutes, bread & butter (v)	5.00

## The Hop Pole Sunday Roast Dinners

28-day dry-aged rare sirloin of beef, horseradish sauce (GFO)	14.50
Leg of Welsh lamb, mint sauce (GFO)	14.50
Somerset pork belly, pig in blanket, apple sauce (GFO)	14.50
Free-range Devon chicken, sausage & sage stuffing ball, bread sauce	13.50
<b>All served with duck fat roast potatoes, Yorkshire pudding, seasonal veg &amp; gravy!</b>	
Market fish of the day – <i>please see our Specials Board by the bar</i>	Market Prices
Cotswold goat's cheese, Portobello mushroom & spinach wellington, honey-glazed carrots & parsnips, vegetarian roast potatoes & gravy (v)	11.00
<b>Add a side of cauliflower cheese</b>	<b>3.50</b>

## Sides (all v)

Sweet potato fries	3.50	Root veg crumble	3.50
Homemade chips	3.50	Cider-braised red cabbage	3.50
'SPA' -battered onion rings	3.50	Cauliflower cheese	3.50

## Roast Sandwiches

*Served on Hobbs House Bakery Tiger bread with roast potatoes and a jug of gravy for dipping!*

Roast beef, horseradish sauce	8.50
Pork belly, apple sauce	8.50

## Desserts (all v)

Pear and almond frangipane, blackcurrant coulis, clotted cream	5.00
Sticky toffee pudding, salted caramel sauce, vanilla ice cream	6.00
Chocolate & 'Dark side ale' cake, vanilla ice cream	6.00
Warm chocolate brownie, dark chocolate sauce, honeycomb ice cream	6.00
British cheese selection (GFO)	7.00

*Sharpham Estate Brie (Devon) Smoked Cheddar (Somerset) Stilton Blue (Leicestershire)*