

The Wig & Pen

- Truro -----

SUNDAY MENU

(served 12pm - 6pm)

The Wig Bloody Mary - Vodka, tomato, chilli, lemon, Worcestershire sauce	10
Mimosa - Prosecco, orange juice	7.5
TABLE NIBBLES & SMALL PLATES	
-House breads & butter	5
~Mixed olives (vg)	5
~Boquerones-pickled white anchovies, lilliput capers, dill oil	6
-Crispy artichokes, salsa verde (vg)	6
-Bocconcini mozzarella, wild garlic pesto	7
OUR SUNDAY ROAST	
~'R J Trevarthan' roasted-rare topside of beef	18
Stout $\mathcal E$ treacle 'low $\mathcal E$ slow' pulled beef stuffed Yorkshire pudding, buttered $\mathcal E$ peppered Cornish greens,	
burnt onion purée, beef fat braised carrot, whipped horseradish	
~Confit pressed roast belly of Cornish pork	18
Buttered & peppered Cornish greens, burnt onion purée, beef fat braised carrot,	
salt ${\mathcal B}$ pepper crackling, herby sausagemeat stuffing, apple ${\mathcal B}$ tarragon sauce,	
~Our sweet potato & smoked almond loaf roast	
Burnt onion purée, vegan buttered $\mathcal E$ peppered Cornish greens, maple glazed parsnip (v)	16.5
Add -Our cauliflower cheese; topped with Davidstow cheddar, pangrattato, crispy shallots (v)	4
All of our roasted are served with Gavel ale salt ${\mathcal B}$ rosemary roast potatoes, root vegetable mash,	
apple ${\mathcal B}$ caraway braised pickled red cabbage ${\mathcal B}$ a jug of our proper gravy.	
LARGE PLATES	
-6oz 'RJ Trevarthen' burger, applewood smoked cheddar, smoked streaky bacon, charred onion ${\mathcal B}$ tomato,	
chutney, rocket, bread & butter pickles, triple cooked chips	18
-Pan roasted Cornish Cod, pavee' potato, warm tartar sauce, spinach, dill oil	22.5
-Imam bayildi; Stuffed baked aubergine, pomegranate $\operatorname{\mathcal{C}}$ mint pearl couscous, tahini dressing,	
toasted almond, coriander (vg)	18

Triple-cooked chips 5 / Truffle & Parmesan chips 6.5 / Garlic greens 5 / Chili & Lemon Tenderstem