



The Wig & Pen

Truro

SUNDAY MENU (served 12pm - 4pm)

<i>The Wig Bloody Mary - Vodka, tomato, chilli, lemon, Worcestershire sauce</i>	10
<i>Mimosa - Prosecco, orange juice</i>	7.5

TABLE NIBBLES & SMALL PLATES

-House breads, butter, beer salt (vo)	4.5
-Smoked almonds (vg)	4
-House marinated olives (vg)	4
-Pork & apple sausage roll, house brown sauce	6.5
-Kedgerie Scotch egg, piccalilli	7
-Tempura autumn vegetables, sesame & soy dip (vg)	6

OUR SUNDAY ROAST

-~RJ Trevarthan' roasted-rare topside of beef Stout & treacle 'low & slow' pulled beef stuffed Yorkshire pudding, buttered & peppered Cornish greens, burnt onion purée, beef fat braised carrot, whipped horseradish	18
-Confit pressed roast belly of Cornish pork Buttered & peppered Cornish greens, burnt onion purée, beef fat braised carrot, salt & pepper crackling, herby sausagemeat stuffing, apple & tarragon sauce,	18
-Our sweet potato & smoked almond loaf roast Burnt onion purée, vegan buttered & peppered Cornish greens, maple glazed parsnip (v) Add -Our cauliflower cheese; topped with Davidstow cheddar, bacon fat pangrattato, crispy shallots (vo)	16.5 4

All of our roasts are served with Gavel ale salt & rosemary roast potatoes, root vegetable mash, apple & caraway braised pickled red cabbage & a jug of our proper gravy.

PUB CLASSICS

-The Wig Burger, 6oz beef patty, low & slow bbq brisket, smoked applewood cheese, dill pickles, chipotle & crispy bacon ranch sauce, our triple cooked chips	17.5
-Beer-battered haddock, minted peas, triple-cooked chips, tartar sauce, charred lemon	17.5
-Roasted root vegetable curry, fried rice, boozy raisins, crispy onions (vg)	17.5

Triple-cooked chips 3 / Salt & chilli chips 4 / Truffle & Parmesan chips 5 / Garlic greens 4