



Sunday lunch

in the HELIGAN KITCHEN

85% of the meat we use is reared on the Heligan Estate and we prioritise vegetables and fruits from the Heligan Kitchen Garden. We are incredibly lucky to have such versatile, seasonal ingredients at our fingertips. All our additional ingredients are provided by our many wonderful local Cornish suppliers.

Served every Sunday from 12pm until 3pm

Starters

Soup of the Day £8

Heligan Bakery bread or cheese scone

Smoked Mackerel Pate £8

toasted Heligan Bakery bread, root vegetable salad

Mains

Roast Beef £20

Yorkshire pudding, horseradish sauce, gravy
choose from medium topside or well done silverside

Roast Leg of Pork £20

sage and onion stuffing, apple sauce, gravy

Heligan Beetroot Nut Roast £20

salsa verde, red onion gravy

All served with roast potatoes, glazed parsnips, root vegetable mash, cauliflower cheese and seasonal greens

Desserts

Chocolate Cheesecake £8

Callestick Farm ice cream

Sticky Toffee Pudding £8

butterscotch sauce

Little Gardeners

Pen 'n' Tinny Sausages £6

roast potatoes, baked beans

Small Roast £12

choose from the options above

Kids Soup of the Day £7

Heligan Bakery bread

Allergen advice

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, mustard, sesame, celery, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

For detailed allergen information, please speak to a member of the Heligan Kitchen team.

Non-gluten
Containing Ingredient

Vegan

Vegetarian

Non-gluten Containing
Ingredient Option

Vegan Option

Vegetarian Option

Nuts