



EASTER SUNDAY LUNCH

To start

House baked focaccia, EVOO & balsamic (vg)	4.5
Nocellara olives (vg)	4
Coppa ham, cornichons, mustard	7
Beef & ale croquettes, smoky aioli	8.5

Sunday Roasts

Slow roasted pork belly, apple	20
Rump of beef	22
Roasted squash, sage, onion and apricot stuffing (v, vgo)	18

All served with roast potatoes, Yorkshire pudding, leek & cauliflower cheese, seasonal vegetables, gravy

Sweet

Lemon posset, raspberries, shortbread	8
Apple crumble sundae, whipped cream, ginger crumb (v, vgo)	8
Selection of Treleavens ice creams and sorbet (v, vg)	per scoop 2.5

Our weekly menu will be ever changing according to the seasons, showcasing produce from local suppliers and produce grown in the gardens here at Knightor Winery. Arbo is dedicated to sustainable practices and supporting local farmers and producers. We pride ourselves on offering seasonally inspired menus that emphasise quality, flavour, and the very best of Cornwall.

Please inform us if you have any allergies. Although steps are taken to prevent cross contamination we unfortunately cannot guarantee that allergen traces are not present and therefore we cannot cater for serious allergies.