

SUNDAY LUNCH MENU

1 Course £9.50

2 Courses £14.00

3 Courses £18.50

We also offer a small roast for children and those with a lesser appetite for £7.50

Starters

Soup of the Day with crusty bread (*v*)

Wild Mushrooms with Spinach and Bacon on toasted garlic ciabatta (*v**) (*vg**) (*gf**)

Prawn Cocktail served with bread (*gf**)

Deep Fried Whitebait with homemade tartare sauce

Cornish Blue Cheese & Walnut Pâté, chutney, granary toast (*v*) (*gf**)

Ardennes Chicken Liver & Bacon Pâté, chutney, granary toast (*gf**)

Mains

Roast Topside of Beef with Yorkshire pudding, roast potatoes, seasonal vegetables, gravy (*gf**)

Roast Pork, roast potatoes, stuffing, seasonal vegetables, gravy (*gf**)

Roast Turkey, roast potatoes, stuffing, seasonal vegetables, gravy (*gf**)

Nut Roast, roast potatoes, seasonal vegetables, vegetarian gravy (*v*) (*gf**)

Cornish Sausages, mash, onion gravy, seasonal vegetables (*gf**)

Ham, Egg and Chips, dressed green salad (*gf*)

Handmade Faggots, mashed potato, garden peas, gravy

Beef Bourguignon, mashed potato, seasonal vegetables (*gf*)

Beer Battered Haddock, chips, choice of mushy peas or garden peas and homemade tartare sauce (*gf**)

Wholetail Breaded Scampi, chips, peas and homemade tartare sauce

Crab Cakes on a bed of dressed green salad, chips, sweet chilli dip

Mixed Vegetable Chilli with rice (*vg*) (*gf*)

Sweet Potato, Spinach and Chickpea Curry, rice, mango chutney, poppadum (*vg*) (*gf*)

Desserts

Please see our dessert menu for today's choices

HISTORY OF THE PUB

Welcome to the Who'd Have Thought It Inn in St Dominick, East Cornwall.

The Who'd Have Thought It Inn has had a licence since 1860 and was originally built as several cottages. Located in the rural village of St Dominick between Saltash and Callington, the pub boasts wonderful views of the River Tamar.

We're often asked about the origin of the name "Who'd Have Thought It Inn". In the 1851 census it is noted that Shiffeld Cottages have an innkeeper residing there. Locals sometimes still refer to the pub as the 'Sheffield' - probably an evolution of the original name of the cottages themselves.

At some point in it's early history the pub was named "The Butcher's Arms", and this name remained until the 1960's. Purchased in 1962 by Eddie Potter, who oversaw many of the alterations made to enlarge the pub, the reputation of the "Who'd" started to grow. After a delivery arrived for another "Butcher's Arms" nearby in St Ive, Eddie quoted a common Kentish phrase "Who'd Have Thought It" and the new name was born.

Paul and Emma and all the team are pleased to welcome you to the Who'd Have Thought It Inn.

ALLERGEN INFORMATION

If you have any food or drink allergies or intolerances please speak to a member of our team before placing your order. Our kitchen uses ingredients that may contain the 14 notifiable allergens – Cereals containing gluten, crustaceans, eggs, fish, peanuts, soya beans, milk, nuts, celery, mustard, sesame, sulphites, lupin and molluscs.

Every effort is made to minimise the risk of cross-contamination of ingredients but this cannot be guaranteed.

All fish dishes may contain bones.

Menu items are identified as follows to assist with dietary requirements as follows;

- (gf) Gluten Free
- (gf*) Gluten Free with some changes—please advise your server
- (v) Suitable for vegetarians
- (v*) Suitable for vegetarians with some changes—please advise your server
- (vg) Suitable for vegans
- (vg*) Suitable for vegans with some changes—please advise your server

OUR SUPPLIERS

We are proud to use local quality suppliers wherever possible.

Meat supplied by Howells of Tavistock

Sausages supplied by Tamblyns, Saltash

Fish supplied by S&J Fisheries, Plymouth

Fruit and vegetables supplied by Tamar Fresh, Saltash

Pies supplied by Grumpies Pies, Launceston

Ice cream supplied by Callestick Farm, Truro