

Sunday Lunch Menu



2 Courses £29.50 / 3 Courses £34.50

Nibbles

House Bread – Olive Oil & Balsamic 4
5 Spiced Pork Scratchings – Baked Apple 5
Battered Whitebait – Lemon Mayo 5
Harlequin Olives 6
Crispy Mac 'n Cheese – Wild Garlic Pesto 4.5
Pork & Black Pudding Croquette –Parmesan 5

Starters

Pea & Mint Soup | Sourdough – Feta

Brixham Crab | Sourdough Crumpet – Samphire - Lemon Puree (£2.50 supplement)

Salt-Baked Heritage Carrot | Goats Curd – Maple – Walnut – Gingerbread

Chicken Ballotine | Pickled Quail Egg – Parma Ham – Wild Garlic Pesto

Spring Asparagus | Risotto – Parmesan – Chestnut Mushroom – Truffle

Mains

Roast Devonshire Sirloin of Beef | Roast Potatoes – Treacle-Braised Brisket Yorkshire Pudding –
Seasonal Vegetables – Gravy

Walnut & Macadamia Nut Roast | Roast Potatoes – Seasonal Vegetables – White Wine Veloute
Roast Pork Loin | Apple Sauce – Seasonal Vegetables – Roast Potatoes

Start Point Hake | Braised Fennel – Cavolo Nero – Fresh Lemon – Warm Tartar – Chive Oil
Crispy Hen's Egg | Asparagus – Caramelised Onion – Parmesan - Truffle
Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartar Sauce

<u>Sides</u>

Skin on Chips 4.5 // Seasonal Vegetables – Confit Shallots 4.5

Desserts

"Ferrero Rocher" | Milk Chocolate Mousse – Hazelnut Caramel – Buttermilk Sorbet
Lemon Parfait | Honey Cake – Caramelised White Chocolate – Sesame Meringue
Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream
Caramelised Apple Tart | Dulce de Leche – Caramel Ice Cream
Cherry Bakewell | Cherry Yogurt Ice Cream
Cheese Board | Biscuits – Pickled Celery – Devon Chutney

I Course Option Available 24.50

All of our meat is served pink unless requested otherwise
Allergy information: some of our food may contain nuts and other allergens
If you have any special dietary requirements, please speak to
a member of our team who can advise you on your choice
A discretionary service charge of 10% will be added to your final bill