

Sunday Lunch Menu



Nibbles

House Bread – Olive Oil & Balsamic 4 Deep-Fried Pickles – Blue Cheese 4.5 Battered Whitebait – Lemon Mayo 5 Harlequin Olives 6 Crispy Ham Hock – Smoked Cheddar – Brown Sauce 5.5 Tempura Halloumi – Garlic Mayo 5

2 Courses £29.50 / 3 Courses £34.50

Starters

Summer Squash Velouté | Cheddar & Chive Scone Tomato & Mozzarella Arancini | Parmesan – Basil Pesto Smoked Sladesdown Duck | Confit Duck Leg – Pickled Carrot – Red Cabbage & Pear Ketchup Pan-Fried Brixham Mackerel | Fennel – Nori – Cucumber Citrus Cured Salmon | Beetroot – Horseradish – Walnut & Maple Dressing

Mains

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

Pecan & Almond Nut Roast | Roast Potatoes – Seasonal Vegetables – White Wine Velouté
Roast Pork Loin | Apple Sauce – Seasonal Vegetables – Roast Potatoes
Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartar Sauce
Guilthead Bream | Potato Terrine – Wild Mushroom – Crispy Caper – Fish Velouté
'Bubble & Squeak' (Pea, Broad Beans, Spring Greens) | Duck Egg – Asparagus – Parmesan & Truffle
Veloute

Sides

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

Desserts

Chocolate & Cherry | Chocolate Sponge – Cherry Gel – Chantilly Cream – Almond Ice Cream Clotted Cream Parfait | Macerated Strawberries – Strawberry & Elderflower Sorbet – Beurre Noisette Crumb

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream Cheese Board | Biscuits – Pickled Celery – Devon Chutney Set Lemon Cream | Caramelised White Chocolate – Meringue – Bay Leaf Ice Cream

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