Sunday Lunch





2 Courses £22.45 / 3 Courses £27.95

Nibbles

Chicken Nugget – Chilli Jam 4 Crispy Whitebait – Curry Mayo 4 Bread – Whipped Butter 3.5 Harlequin Olives 4 Battered Halloumi 4

Starters

Sweet Potato, Red Pepper & Smoked Paprika Soup – Bread Brixham Gurnard | Warm Tartare – Lemon - Samphire Smoked Creedy Carver Duck Breast | Greengage – Granola – Truffle Crispy Boccancini | Heritage Tomato - Basil

Mains

Roast Devonshire Beef | Roast Potatoes – Seasonal Vegetables – Yorkshire Pudding – Gravy
Pea & Mint Risotto | Goats Cheese– White Truffle Oil
Hake | Butterbean – Samphire – White Wine – Chive Oil
Whole Grilled Plaice | Buttered Potatoes – Lemon & Caper Butter
Beef & Smoked Paprika Burger | Chunky Chips – Celeriac Slaw - Garlic Mayo – Leaves

Sides

Chunky Chips 4 – Cumin Chantenay Carrots 3.5 Cucumber & Mint Salad 3.5

Desserts

Cheese (Twanger – Cornish Brie – Stilton) Biscuits – Chutney – Pickled Celery Milk Chocolate & Earl Grey Mousse | Marmalade Toast Ice Cream Sticky Toffee Pudding | Caramel Sauce – Clotted Cream Iced Lemon Parfait | Lemon Curd – Elderflower Sorbet – Almond Clusters

The Dartmoor Ice Cream Company

(£2 Per Scoop)
Salted Caramel
Madagascan Vanilla
Chocolate
I Course Option also available £16.95

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