

Sunday Lunch Menu



Nibbles

Battered Whitebait – Lemon Mayo 5.5
Breaded Halloumi – Honey Mayo 6
Harlequin Olives 6

Tempura Cauliflower – Curry Mayo 5
Crispy Beef Brisket – Blue Cheese 6
Hake & Lemon Fishcakes – Tartare 5.5

2 Courses £29.50 / 3 Courses £34.50

Starters

Pea & Mint Soup | Crusty Bread - Feta – Crushed Peas
Burrata & Heritage Tomatoes | Pesto - Olives
Duck Egg Scotch Egg | Pickled Vegetables – Chive Emulsion
Pan-Fried Grey Mullet | Tomato Salsa – Pickled Red Onion – Avocado – Coriander
Brixham Crab | Sourdough Crumpet – Lemon Puree – Samphire (£4 supplement)

Mains

Roast Devonshire Sirloin of Beef | Roast Potatoes – Treacle-Braised Ox Cheek Yorkshire Pudding – Seasonal Vegetables – Gravy
Confit Pork Belly | Roast Potatoes – Seasonal Vegetables – Gravy – Apple Puree
Walnut & Hazelnut Nut Roast | Roast Potatoes – Seasonal Vegetables – White Wine Velouté
Pan-Fried Stone Bass | Chorizo – Butterbean – Leek – Chervil – White Wine Velouté
Parmesan Roasted Hispi Cabbage | Onion Puree – Walnut – Crispy Onions – Chive Oil
Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartare

Sides

Skin On Fries 5 // Mixed Vegetables – Garlic Butter

Desserts

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream
Mango Mousse | White Chocolate - Coconut – Coconut & Lime Sorbet
Chocolate & Banana Cake | Chocolate Cremeux – Chocolate Soil – Pearl Barley 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