

Sunday Lunch Menu



Nibbles

House Bread – Olive Oil & Balsamic 4
Battered Whitebait – Lemon Mayo 5.5
Breaded Halloumi – Honey Mayo 6
Harlequin Olives 6

Tempura Cauliflower – Curry Mayo 5.5
Lemon & Chive Fishcake – Tartare 5.5

2 Courses £29.50 / 3 Courses £34.50

Starters

Roast Pumpkin & Black Pepper Soup | Crusty Bread
Whipped Blue Cheese | Fig – Pickled Shallot - Chicory
Braised Beef Shin Croquette | Celeriac Puree – Truffle
Brixham Scallops | Confit Belly Pork – Apple (£5 extra)
Gin Cured Trout | Pickled Fennel – Blood Orange – Dill Emulsion

Mains

Roast Devonshire Sirloin of Beef | Roast Potatoes – Black Treacle-Braised Ox Cheek Yorkshire Pudding – Parsnip Puree - Seasonal Vegetables – Gravy
Confit Pork Belly | Roast Potatoes – Seasonal Vegetables – Apple Puree - Gravy
Walnut & Almond Nut Roast | Roast Potatoes – Yorkshire Pudding – Seasonal Vegetables – White Wine Velouté
Start Point Hake | Dill Gnocchi– Confit Leek – Chive Velouté
Truffle & Parmesan Polenta | Caramelised Onion – Garlic Puree - Feta
Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartare

Sides

Skin On Fries 5 // Mixed Vegetables – Brown Butter

Desserts

Sticky Toffee Pudding | Toffee Sauce – Clotted Cream
Pear & Cinnamon Parfait | Heather Honey Cake – Oat Crumble – Pear Puree – Pear Sorbet
Dark Chocolate Marquise | Salted Caramel – Chocolate Soil – Almond Ice Cream
Apple & Strawberry Crumble | Vanilla 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