

Sunday Lunch Menu



Nibbles

House Bread – Olive Oil & Balsamic 5

Battered Whitebait – Lemon 5.5

Breaded Halloumi – Honey 6

Harlequin Olives 6

Roasted Garlic Arancini – Truffle 5.5

Tempura Cauliflower – Curry 5.5

Breaded Brixham Squid – Soy & Chilli 6

2 Courses £29.50 / 3 Courses £34.50

Starters

Celeriac & Apple Soup | Blue Cheese Toast

Goats Cheese | Pickled & Raw Beetroot – Balsamic - Gingerbread – Pumpkin Seed

Chicken & Ham Hock Ballotine | Pickled Walnut Ketchup – Pear – Truffle Granola

Breaded Hake | Warm Tartare – Lemon

Gin Cured Trout | Cucumber – Apple – 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

Whole Grilled Plaice | Anchovy Butter – Salsa Verde – New Potatoes

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

Coconut Pannacotta | Salted Pineapple – Mango Sorbet

“Snickers” | Whipped Chocolate – Peanut Caramel – Brownie – Peanut Butter Ice Cream

Strawberry Frangipane Tart | Almond 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