

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 – Chilli Jam 6

2 Courses £29.50 / 3 Courses £34.50

Starters

Jerusalem Artichoke & Celeriac Soup | Blue Cheese - Artichoke Crisps

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

Chicken & Ham Hock Ballotine | Pickled Red Cabbage - Orange & Chicory Salad

Brixham Scallops | Curried Turnip – Raisin – Toasted Almond (£5 extra)

Gin Cured Trout | Fennel, Caper, Dill & Cucumber Gazpacho

Mains

Roast Devonshire Sirloin of Beef | Roast Potatoes – Black Treacle-Braised Ox Cheek Yorkshire Pudding – Parsnip Puree - Seasonal Vegetables – Gravy

Roast Turkey | Roast Potatoes – Pigs in Blankets - Seasonal Vegetables – Cranberry Sauce - Gravy

Walnut & Almond Nut Roast | Roast Potatoes – Yorkshire Pudding – Seasonal Vegetables – White Wine Velouté

Roast Cod Loin | Chorizo Croquette - Braised Cabbage - Lobster Bisque

Parmesan, Truffle & Sage Gnocchi | Winter Squash – Blue Cheese – Hazelnut

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

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

Cranberry Parfait | Heather Honey & Walnut Sponge - White Chocolate

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