

Sunday Lunch Menu



Nibbles

House Bread – Olive Oil & Balsamic 5
Battered Whitebait – Lemon 5.5
Breaded Halloumi – Honey 6
Harlequin Olives 6

Tempura Cauliflower – Curry 5.5
Lemon & Herb Fishcake – Chilli Jam 6
Beef Bolognese Fritters – Parmesan 5.5

2 Courses £29.50 / 3 Courses £34.50

Starters

Heather Honey Roasted Parsnip Soup | Parsnip Crisps - Whipped Butter - Bread
Smoked Pigeon | Celeriac - Walnut - Blue Cheese
Cured Sea Trout | Pickled Fennel – Cucumber - Dill
Brixham Crab | Compressed Watermelon - Lemon Emulsion – Samphire (£2.50 extra)
Goats Cheese | Pickled & Raw Beetroot – Balsamic - Gingerbread – Pumpkin Seed
Harissa & Lime Fishcake | Yoghurt – Coriander

Mains

Roast Devonshire Sirloin of Beef | Roast Potatoes – Black Treacle-Braised Ox Cheek Yorkshire Pudding –
Parsnip Puree - Seasonal Vegetables – Gravy
Roast Loin of Pork | Roast Potatoes – Apple Sauce - Seasonal Vegetables – Gravy
Walnut & Almond Nut Roast | Roast Potatoes – Yorkshire Pudding – Seasonal Vegetables – White Wine
Velouté
Start Point Hake | Dill Gnocchi - Creamed Sprouts - Leek Puree - Lobster Bisque
Butternut Squash & Sage Risotto | Hazelnut – Truffle - Parmesan
Curried Turkey Burger | Mango Chutney – Onion Bhaji – Skin on Fries
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
Mincemeat & Frangipane Tart | Eggnog Ice Cream
Milk Chocolate Tart | Burnt Orange, Yoghurt Sorbet
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