

Sunday Lunch Menu



Nibbles

House Bread – Olive Oil & Balsamic 5

Battered Whitebait – Lemon 5.5

Breaded Halloumi – Truffle 6

Harlequin Olives 6

Tempura Cauliflower – Curry 5.5

Pork Bolognese Fritters – Parmesan 5.5

2 Courses £29.50 / 3 Courses £34.50

Starters

Butternut Squash, Smoked Paprika & Roasted Red Pepper Soup | Bread

Smoked Pigeon Breast | Celeriac Remoulade – Candid Walnut - Blue Cheese

Brixham Scallops | Pork Belly – Sweetcorn - Apple (£5.00 extra)

Harissa & Goats Cheese Arancini | Smoked Tomato Ketchup – Watercress

Lemon & Herb Fishcake | Chilli Jam

Mains

Roast Devonshire Sirloin of Beef | Roast Potatoes – Black Treacle-Braised Ox Cheek Yorkshire Pudding –

Parsnip Puree - Seasonal Vegetables – Gravy

Confit Belly Pork | Roast Potatoes – Apple Sauce - Seasonal Vegetables – Gravy

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

Velouté

Root Vegetable Bubble & Squeak | Duck Egg – Puffed Potato – Parmesan Velouté

Salt Roast Cod | Potato – Cavolo Nero – Grape – Pickled Cucumber – Smoked Caviar – White Wine Velouté

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

Muscovado Sugar Bruleé | Ginger Parkin – Pear Sorbet

Dark Chocolate Marquise | Whipped Salted Caramel – Pistachio Ice Cream

Warm Chocolate Chip Cookie Dough | Banana & Miso 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