



Sunday Lunch Menu



Nibbles

House Bread – Olive Oil & Balsamic 5

Battered Whitebait – Lemon 5.5

Cheddar & Chive Arancini – Truffle 5.5

Harlequin Olives 6

Tempura Cauliflower – Curry 5.5

Pork Bolognaise Fritters – Parmesan 5.5

2 Courses £29.50 / 3 Courses £34.50

Starters

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

Beef Brisket & Horseradish Croquette | Celeriac – Red Cabbage Ketchup – Crispy Kale

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

Whipped Goats Curd | Smoked Carrot – Hazelnut Dukkah – Orange

Lemon & Herb Fishcake | Warm Tartare

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

Miso-Glazed Celeriac | Pickled Shimeji – Bok Choi – Soy - Chimichurri

Chalk-Stream Trout | Fennel Hashbrown – Cauliflower – Raisin – Chicken Butter Sauce

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

Ginger Syrup Sponge Pudding | White Chocolate Custard

Warm Chocolate Chip Cookie | Whipped Salted Caramel – Banana & Miso Ice Cream

Orange Parfait | Spiced Fruit Cake – Lemon Curd – Oat Crumb

Cheese Board | Biscuits – Pickled Celery – Devon Chutney

1 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