

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 Bolognese 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

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