

Sunday Lunch Menu



Nibbles

House Bread – Olive Oil & Balsamic 5	Harlequin Olives 6
Battered Whitebait – Lemon 5.5	Tempura Cauliflower – Curry 5.5
Cheddar & Chive Arancini – Truffle 5.5	Hot Honey Crispy Chicken - Garlic 6

2 Courses £29.50 / 3 Courses £34.50

Starters

Celeriac & Truffle Soup | Bread
 Brixham Scallops | Caramelised Carrot Puree – Dukkah – Coriander (£5 extra)
 Ham Hock & Wholegrain Mustard Terrine | Whipped Cheddar – Pickled Shallot
 Truffled Mushroom Parfait | Pickled Walnut – Onion & Thyme Brioche
 Cured & Torched Red Mullet | Pickled Cucumber – Fennel - Grape

Mains

Roast Devonshire Sirloin of Beef | Roast Potatoes – Black Treacle-Braised Ox Cheek Yorkshire Pudding – Parsnip Puree - Seasonal Vegetables – Gravy
 Confit Belly Pork | Apple Sauce – Crispy Black Pudding - 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 | Wild Garlic Croquette – Cauliflower – Raisin – Chicken Butter Sauce
 Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartare

Sides / Extras for Roasts

Skin On Fries 5 // Mixed Vegetables – Brown Butter 5 // Extra Roast Potatoes 4 //
 Extra Cauliflower Cheese 5

Desserts

Sticky Toffee Pudding | Toffee Sauce – Clotted Cream
 White Chocolate Brûlée | Forced Rhubarb – Bay Leaf Ice Cream
 Chocolate & Peanut Butter Fondant | Chocolate Soil – Banana Ice Cream
 Apricot & Orange Bread & Butter Pudding | Vanilla Custard
 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