

# Sunday Lunch Menu



## Nibbles

House Bread – Olive Oil & Balsamic 5  
 Battered Whitebait – Lemon 5.5  
 Cheddar & Chive Arancini – Truffle 5.5

Tempura Cauliflower – Curry 5.5  
 Hot Honey Crispy Chicken - Garlic 6

**2 Courses £30.50 / 3 Courses £35.50**

## Starters

Celeriac & Truffle Soup | Bread  
 Brixham Scallops | Caramelised Carrot Puree – Dukkah – Coriander (*£5 supplement*)  
 Ham Hock & Wholegrain Mustard Terrine | Whipped Cheddar – Pickled Shallot  
 Whipped Blue Cheese | Candied Walnuts – Celery – Chicory – Honey  
 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  
 Skrei Cod | Potato Terrine – Onion Bhaji – Mango – Curry Veloute  
 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 Marquise | Chocolate Soil – Banana Ice Cream  
 Cheese Board | Biscuits – Pickled Celery – Devon Chutney

I Course Option Available 25.50

*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*