

Sunday Lunch Menu



Nibbles

House Bread – Olive Oil & Balsamic 5

Battered Whitebait – Lemon 5.5

Harissa & Goats Cheese Arancini – Garlic 5.5

Harlequin Olives 6

Tempura Cauliflower – Curry 5.5

2 Courses £30.50 / 3 Courses £35.50

Starters

Roast Garlic & Potato Soup | Honey Rye Brea

Breaded Devon Haddock | Warm Tartare – Charred Lemon

Brixham Crab | Sourdough Crumpet – Pickled Cucumber – Lobster Butter (£4.50 extra)

Truffle Chicken Terrine | Pickled Quail's Egg – Chive Emulsion – Crispy Caper

'Waldorf' | Whipped Blue Cheese – Candied Walnut – Celery – Apple

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

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

'Bubble & Squeak' | Smoked Tomato Ketchup – Duck Egg – Parmesan Velouté

Wild Black Bream | Brixham Crab Beignet – Tomato Haricot Beans – Courgette – Salsa Verde

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 & Pecan Sauce – Clotted Cream

Strawberry Parfait | Whipped Clotted Cream – Brown Butter – Strawberry Sorbet

Dark Chocolate & Peanut Ganache | Chocolate Soil – Malt Ice Cream

Rhubarb & Apple Crumble | Vanilla 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