

Sunday Lunch Menu



Nibbles

House Bread – Olive Oil & Balsamic 5
Battered Whitebait – Tartare 6.5
Harlequin Olives 6.5

Hake & Lemon Fishcake - Lemon 6.50
Corn Ribs – Ranch 6
Pork Bolognaise Fritter 6.5

2 Courses £30.50 / 3 Courses £35.50

Starters

Roasted Beetroot & Cumin Soup | Orange - Sourdough Focaccia – Crispy Chickpea
Black Treacle Cured Trout | Horseradish – Hazelnut Praline - Nasturtium – Rye
Brixham Crab | Watermelon – Pickled Chilli – Granny Smith – Coriander (£4 extra)
Braised Pig Cheek | Salt Baked Celeriac – Parma Ham
Blue Cheese Mousse | Fig – Chicory – Walnut – Honey

Mains

Roast Devonshire Sirloin of Beef | Roast Potatoes – Black Treacle-Braised Beef Shin Yorkshire
Pudding – Celeriac Puree - Seasonal Vegetables – Gravy (£2.50 extra)
Roast Pork Loin | Roast Potatoes - Apple Sauce – Crispy Black Pudding -
Seasonal Vegetables – Gravy
Almond & Pecan Nut Roast | Roast Potatoes – Yorkshire Pudding – Seasonal Vegetables –
White Wine Velouté
Roast Hispi Cabbage | Tenderstem – Hazelnut– Parsley Emulsion
Battered Devon Haddock | Skin on Fries – Mushy 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
Blackberry Parfait | Dorset Apple Cake – Gin – Apple Sorbet
Milk Chocolate Mousse | Chocolate Soil – Salted Caramel – Passionfruit Sorbet
Cheese Board | Biscuits – Pickled Celery – Grape & Apple Chutney

I Course Option Available 25.50
(Roast Beef £28)

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