

Sunday Menu

Sample

- Starters -

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| Baked Cornish camembert, sun-dried tomatoes, toasted crostinis, truffle oil | £13.00 |
| Ham Hock, black pudding, apple saffron chutney, toasted sourdough | £15.00 |
| Homemade bread, hummus, olives | £8.50 |
| Scallop, chorizo, cherry tomato salad, beurre noisette | £16.00 |
| Poached duck egg, new season asparagus, parma ham, hollandaise | £14.00 |
| Naturally smoked haddock, leek & lemon risotto | £16.00 |

- Mains -

{All roasts served with Yorkshire pudding, roast potatoes and a selection of seasonal veg}

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| Roasted topside of Devon beef, (Lewdown, Okehampton) | £19.00 |
| Slow roasted pork, crackling, apricot & sage stuffing, apple & saffron sauce | £19.00 |
| 9hr slow roasted shoulder of west country lamb, mint sauce | £19.50 |
| Spinach & mushroom wellington, roast potatoes, Yorkshire pudding, seasonal greens | £17.00 |
| Catch of the day, Spring vegetables, shellfish in a caviar cream | £28.00 |
| Selection of chef's vegetables, Yorkshire pudding, roast potatoes | £14.00 |

- Sides -

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| Truffled cauliflower cheese (for one) | £4.00 |
| Truffled cauliflower cheese (for the table, based on four) | £12.00 |
| Rosemary & sea salt roast potatoes | £4.50 |
| Hand-cut chips | £5.00 |
| Cheesy chips | £6.00 |
| Broccoli, flaked almonds, hollandaise | £4.50 |