



SUNDAY MENU

STARTERS £9.95

- Hot smoked Chalk Stream trout, tzatziki, Anchovy tapioca crisp
- Baked Brixham scallops, devilled butter, herb crumb
- Crab ravioli, smoked king prawn, crab & prawn bisque
- Salt baked celeriac, confit shallot, roasted hazelnut, pecorino (v)
- Sliced cured duck breast, duck & pistachio bon bon, Heritage beets, apple, elderberry
- Chicken liver parfait, toasted brioche, red onion marmalade, crispy chicken skin

MAINS

- English lamb rump (served pink) **£18.95.**
- Black Angus sirloin of beef (cooked medium rare) **£18.95**
- Roast chicken breast, pancetta, **£17.95**
- All served with roast potatoes, Yorkshire pudding, seasonal vegetables, gravy*
- Stone bass fillet, autumn vegetables, creamed potatoes, split dill sauce, mussels **£18.95**
- Venison burger, chef's brioche bun, smoked mozzarella, lettuce, apple & beetroot slaw, hand cut chips **£18.95.**
- Girolles, black trompettes, Autumn truffle & pea risotto **£17.95 (v) can be vegan**

CHILDREN (Under 12) £10.95

- Roast beef or chicken
- Sausages, cod goujons, French fries & peas

CHEF'S DESSERTS £8.95

- Chocolate fondant, mint ice cream, honeycomb, chocolate crumble
- Cinnamon doughnuts, caramelized apple, blackberry crème fraiche ice cream
- Sticky toffee pudding, miso caramel sauce, vanilla ice cream
- Grilled plums, vanilla panna cotta, chef's granola

Chef's ice cream & sorbets (2 scoops) £6.95

Ice creams

Vanilla, chocolate, mint, cinnamon

Sorbets

Raspberry, coconut & lime, strawberry, lemon verbena

Selection of cheese **£9.95**

RESTAURANT • PUB • COFFEE SHOP
