



SAMPLE SUNDAY MENU

White onion & cider soup, crusty baguette | £6

Twice-baked smoked Applewood cheddar soufflé, tomato sauce, pine nuts (V) | £8.5

Brixham crab cakes, aioli, apple remoulade | £9

Chicken liver parfait, red onion marmalade, toasted brioche | £9.5

All our meat roast dinners are served with roast potatoes, seasonal greens, glazed carrot, roasted parsnip, carrot and swede mash & house gravy

Roast sirloin of beef, Yorkshire pudding | £22

Roast loin of pork, crackling, apple sauce | £19

Roast chicken breast, sausage, sage & onion stuffing | £20

Roast shoulder of lamb, roasted shallot | £24

Nut roast, vegan roast potatoes, seasonal greens, glazed carrot, roasted parsnip, carrot & swede mash, vegan gravy (VG) | £16

Gluten-free Yorkshire puddings are available on request

Smoked haddock & prawn fishcake, wilted spinach, mustard cream | £16.5

Spring vegetable pie, seasonal greens, vegetable jus (VG) | £15

Pan-fried fillets of sea bream, hand-cut chips, crayfish tails, hollandaise | £19

Broccoli & cauliflower cheese to share (V) | £5.5

Pigs in blankets | £5

Sausage, sage & onion stuffing to share | £4

Seasonal greens (V) | £4

Tomato & rocket salad, balsamic dressing (V) | £4

Creamy mash (V) | £4

Hand-cut chips (VG) | £5

Roasted field mushrooms (V) | £4

Crumble of the week, custard (V) | £7.5

Please see server for today's flavour

Double chocolate cheesecake, raspberry cream | £8

Sticky toffee pudding, vanilla ice cream, toffee sauce (V) | £8

Plate of English cheese, celery, grapes, chutney, crackers | £10

(V) – SUITABLE FOR VEGETARIANS | (VG) – SUITABLE FOR VEGANS

Please let us know if you suffer from any food allergies or dietary restrictions. Ask your server, or scan the QR code, if you would like to see our allergen information. Our kitchen team prepares your food carefully, but we cannot guarantee allergen-free meals. An optional service charge of 10% is added to parties of 8 or more.

