

## SUNDAY MENU

### NIBBLES

<b>Bread + butter</b> Sourdough baguette, Netherend Farm butter	1 p/head
<b>Pork scratchings</b> Apple chutney	2.5
<b>Mixed olives</b> Home marinated, garlic, rosemary + lemon	3.5
<b>Sage + chestnut sausage roll</b> Apple sauce	4.5
<b>Chipolatas</b> Ketchup	4

### TO SHARE

<b>Box baked Camembert (V)</b> Rosemary, garlic, red onion jam + sourdough baguette	13.5
<b>Deli board</b> Prosciutto Crudo, Parma salami, Coppa, olives, cornichons, caper berries, harissa houmous, marinated Mediterranean vegetables, mini baked Camembert, sourdough baguette + roasted garlic	18

### GRILL

ALL STEAKS ARE SUPPLIED & DRY AGED TO A MINIMUM OF 28 DAYS BY OUR SPECIALIST BUTCHER AUBREY ALLEN. ALL STEAKS ARE TRACEABLE BACK TO THE FARM WHERE THE BEEF WAS REARED.

<b>200g Bavette steak</b> A juicy steak cut from the flank (served only as it should be, rare or medium rare)	19
<b>200g Rump steak</b> Firm texture, flavoursome, seam butchered	20
<b>250g Rib eye steak</b> Prime rib of beef, fat marbled with a wonderful succulent flavour	25
<b>200g Fillet steak</b> Lean + tender	30

Steaks are served with skin-on chips, roasted plum tomato, watercress + your choice of: peppercorn sauce or chimmichurri

### STARTERS

<b>Soup of the day</b> (See daily specials) Sourdough baguette	5
<b>Sauteed lambs' kidneys</b> Wild mushrooms, sourdough toast, blackberry pan juices	8
<b>Brixham crab cakes</b> Cucumber, spring onion, grapefruit + black sesame salad + aioli	8
<b>Tartiflette</b> A dish from Savoy in the Alps. Potatoes, Reblochon cheese, lardons + onions	6
<b>Chicken liver parfait</b> Red onion jam, pickles + toast	7.5
<b>Warm winter salad (V)</b> Honey roasted squash, goats' curd, chestnuts, crispy kale, orange dressing	7.5/14

### FISH

<b>Market fish</b> Skin-on chips, crushed minted peas, homemade tartare sauce	See specials
<b>Stuffed whole sea bass (N)</b> Purple Parmentier potatoes, saffron cauliflower, apricots, almond butter	19

### ROASTS

<b>Roasted Aubrey Allen beef</b> Roast potatoes, Yorkshire pudding	18
<b>Roasted corn-fed chicken breast</b> Roast potatoes, chestnut sage + onion stuffing	17
<b>Roasted loin of Jimmy Butler's pork</b> Roast potatoes, crackling, apple chutney	16
<b>Wild mushroom Wellington roast (VG)</b> Vegan roast potatoes + parsnips, vegan gravy	15

Roasts all served with honey roasted carrots, broccoli, cauliflower + leek cheese, seasonal greens + house gravy.

### SIDES

<b>Skin on chips</b>	3.5	<b>Cabbage, leeks, peas + bacon</b>	4
<b>Truffle + Parmesan chips</b>	5	<b>Braised red cabbage</b>	4
<b>Onion rings + sage salt</b>	4.5	<b>Garlic roasted field mushrooms</b>	4