



## January and February 2024

### Sunday Sample Menu

#### Starters

- Game terrine**, venison and wild boar terrine wrapped in smoked pancetta, golden beetroot piccalilli, salt and black pepper ciabatta toasts... £8
- King prawn cocktail**, pan-fried garlic and chilli butter prawns, gem, cherry tomato, cucumber, charred lemon, lemon and dill mayonnaise, salt and black pepper ciabatta toasts... £9.50 (gf\*)
- Chef's home-dried tomatoes and pearl mozzarella salad**, extra virgin, balsamic, basil pesto... £8.50 (v)
- Vegan bruschetta**, tomato, red onion and basil and pine nut vegan pesto, balsamic... £8 (ve, v)
- Rosemary and garlic infused melted Camembert**, ciabatta, red onion marmalade... £14 (v)
- Bread and olives board**, warm granary baguette and ciabatta, marinated rosemary, thyme and garlic black and green pitted olives, extra virgin and balsamic, parsley butter...£9 (v, ve\*)

#### Sunday Roasts

- Devonshire corner-cut topside of roast beef**, homemade Yorkshire pudding, roast potatoes, gravy, seasonal vegetables (*our beef is served pink, but please ask if you'd prefer the beef well done*)... £16.50
- Slow cooked pork belly**, homemade Yorkshire pudding, roast potatoes, gravy, seasonal vegetables...£18
- Homemade vegan nut roast**, chestnut, almond, hazelnuts and walnuts, vegetables and herbs, vegan gravy, roast potatoes, seasonal vegetables (ve, v, gf) *ask if you'd like a Yorkshire (v)* ... £16.50
- Roast chicken supreme**, French trimmed chicken supreme, apple sage and onion stuffing, homemade Yorkshire pudding, roast potatoes, gravy, seasonal vegetables... £16.50
- Sunday roast trio**, pork belly, roast beef and roast chicken, homemade Yorkshire pudding, roast potatoes, gravy, seasonal vegetables... £20

**Sunday side orders:** Cauliflower cheese... £4.50 (v)

#### Mains - Two main courses for £25 (or each £12.50)

- Ham, egg and chips**, honey and mustard glazed ham, free range eggs, chunky chips, golden beetroot piccalilli... £14/£12.50 (*small appetite portion*) (gf\*)
- Wholetail scampi**, chunky chips, chunky tartare sauce, charred lemon, garden peas... £14/ £12.50 (*small appetite portion*)
- Gnocchi**, chestnut mushrooms, baby spinach, pine nut vegan pesto, balsamic glaze... £14/ £12.50 (*small appetite portion*) (ve, v) *add chicken or prawns... £4.50, add baked goat's cheese... £3.50*
- Bhuna masala**, peppers, onions, leeks, sweet potato, carrots, butternut squash and courgette in a garam masala and cumin based medium spiced tomato sauce, almond basmati, poppadum, mango chutney... £14 (ve, gf, v) *add chicken or prawns... £4.50*

v – vegetarian, ve – vegan, ve\* - vegan with amends, gf – gluten free, gf\* - gluten free with amends, Please ask your server for any additional allergen information



## Puddings...

**White chocolate and bailey's crème brûlée**, raspberries, shortbread... £8 (*gf\*,v*)

**Tart au citron**, classic lemon tart, clotted cream... £8

**Sticky toffee pudding**, Madagascan vanilla ice-cream, hot toffee sauce... £8

**Salted caramel, chocolate cheesecake**, clotted cream... £8

**Ultimate Devonshire cheese board**, four stunning cheeses all made locally by expert, artisan cheesemakers...  
Sharpham brie, Quickies mature cheddar, Volscombe goat's cheese, Devon blue, celery, grapes, biscuits and oat  
cakes, plum chutney... £16

**Ice Cream and Sorbet** *Three scoops...£6.50*

Rum and raisin, cookies and cream, strawberries and cream, Madagascan vanilla, honeycomb, salted caramel, (*v, gf\**)  
vegan vanilla, vegan coconut (*v, ve, gf*)

**Sorbet:** Mango, raspberry. lemon (*v, ve, gf*)

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