



Sunday Lunch Sample Menu July/ August 2022

Starters

Duck, orange and cognac pâté, red onion marmalade, toasted ciabatta... £7(gf*)

Prawn cocktail, pan fried king prawns in garlic and chilli butter, crisp gem lettuce, cherry tomatoes, cucumber, charred lemon, lemon mayonnaise, ciabatta toasts... £7.50 (gf*)

Homemade breaded brie wedges, cranberry sauce, baby leaf salad... £7 (v)

Cherry tomato and red onion bruschetta, basil and pine nut vegan pesto, balsamic glaze... £7 (ve, v, gf*)

Rosemary and garlic infused melted Camembert sharer, ciabatta, red onion marmalade... £14 (v)

Bread and olives sharer board, warm granary baguette and ciabatta, marinated rosemary, thyme and garlic black and green pitted olives, extra virgin and balsamic, parsley butter...£8 (v*, ve*)

Sunday Roasts

Sunday roast trio, pork belly, roast beef and roast chicken, homemade Yorkshire pudding, roast potatoes, gravy, seasonal vegetables... £18.50

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*)... £13.50

Homemade vegan nut roast, peanut, almond & walnuts, vegetables and herbs, vegan gravy, roast potatoes, seasonal vegetables (ve, v) *ask if you'd like a Yorkshire (v) ...* £13

Roast chicken, stuffing, homemade Yorkshire pudding, roast potatoes, gravy, seasonal vegetables... £13.50

Slow cooked pork belly, homemade Yorkshire pudding, roast potatoes, gravy, seasonal vegetables...£15

Sunday side orders: Cauliflower cheese... £4 (v)

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

Ham, egg and chips, honey and grain mustard glazed ham, two fried eggs, chunky chips, piccalilli, leaf...£12.50

Wholetail scampi, chunky chips, chunky tartare sauce, charred lemon, garden peas... £12.50

Linguine pasta, roasted peppers, red onion, courgette, homemade tomato and basil sauce, parmesan shaves...£12.50 (v)

Vegan 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... £12.50 (ve, gf, v)

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 Menu

Fruits of the forest pavlova, chocolate coated individual handmade meringue, fruits of the forest topping, vanilla ice-cream... £7.50 (*v, gf*)

Caramel-fudge cheesecake, clotted cream... £7.50

Normandy apple tart, glazed sliced Bramley apples soaked in Calvados, apple puree, shortcrust pastry, served with raspberries and clotted cream... £7.50

Sticky toffee pudding, hot toffee sauce, Madagascan vanilla ice cream... £7.50 (*v*)

Chocolate truffle torte, Belgian chocolate set with cream, black cherries in Kirsch, clotted cream... £7.50 (*v, gf*)

Cheese and biscuits, brie, stilton, goat's cheese, mature cheddar, crackers, walnuts, celery, chutney, grapes...£12 (*v*)

Ice Cream and Sorbet

Farmhouse ice-creams made by expert producers. Three scoops...£6

Pistachio, strawberries and cream, Madagascan vanilla, honeycomb, salted caramel, (*v, gf**), vegan vanilla ice-cream and vegan red berry coulis (*v, ve, gf*) **Sorbet:** Mango, raspberry. lemon (*v, ve, gf*)

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*