

Sunday Menu

Please speak to the team about our daily specials

Snacks, Nibbles & Sharers

Padron peppers, olive oil, Maldon sea salt (gf) (ve) 6.50

Sarpori D'Italia Boscaiola green olives (gf) (ve) 5.50

Baked sourdough, whipped English butter, olive oil, aged balsamic (v) 4.00

Small Plates

Chef's Soup of the Day, warm Artisan sourdough, whipped butter (v) 7.00

Chicken liver parfait, apricot & orange chutney, toasted brioche, port jelly, bacon crumb 7.50

Whipped goat's cheese, heirloom tomato salad, olive tapenade, sourdough, basil oil, sorrel (v) 8.50

Beetroot gnocchi, English asparagus, SunBlush tomatoes, pine nuts, crumbled artisan cheese, olive oil (ve) 9.50

Pulled ham hock chowder, crispy hen's egg, sorrel honey (gf) 7.50

Devon crab bruschetta, toasted artisan sourdough, pickled vegetables, herb oil 11.75

Sunday Roast

Roasts are all served with roast potatoes, honey & cumin-roasted carrots, buttered leeks, greens beans, cabbage, red wine gravy, Yorkshire pudding

50 day aged sirloin of beef 21.50

Slow cooked braised lamb shoulder 18.00

Roasted pork loin, burnt apple purée, crackling, apricot & Cumberland sausage stuffing 18.25

Roasted chicken supreme, bread sauce, Cumberland sausage stuffing 18.25

Trio of Meats: beef sirloin, pork belly & chicken supreme, Yorkshire pudding, crackling, pork stuffing, apple sauce, bread sauce 23.00

Nut roast, roast potatoes, roast thyme carrot, seasonal greens, vegetable gravy (v) 17.00

Extra meats to add to your roast

Sliced roast beef 8.00 • Braised lamb 6.00 • Roast chicken 5.00 • Sliced roast pork 5.00

Mains

Beer-battered fish & triple-cooked chips, crushed English peas, tartare sauce, charred lemon (gf) 17.50

Prime beef rib burger, chorizo, piperade, burger cheese, aioli, baby gem lettuce, tomato, brioche bun 15.95

Turmeric-roasted cauliflower steak, spiced potatoes, chimichurri, coconut yoghurt, harissa, pomegranate pearls, toasted almonds (ve) 9.50

Watermelon & feta salad, red & white quinoa, vegan feta, pickled red onion, mint (gf) (ve) 14.50

Sides

Triple cooked chips (gf) (ve) 5.00

Creamy mash (v) 4.50

Roast potatoes (gf) (ve) 4.50

Chipolata sausages 6.50

Cauliflower cheese, aged Cheddar
(v) 6.25

Tenderstem broccoli, toasted flaked
almonds (gf) (v) 5.75

Buttered seasonal greens (gf) (v) 4.75

Desserts

English strawberry cheesecake, strawberry jelly, meringue, white chocolate ice cream, fresh strawberries 8.50

Passion fruit parfait, chocolate soil, orange, blood orange sorbet, chocolate shard (gf) (v) 7.75

Dark chocolate fondant, salted caramel chocolate sauce, nut brittle, clotted cream ice cream (v) 7.50

Sticky toffee pudding, clotted cream ice cream, toffee sauce, honeycomb (v) 7.75

Marshfield Farm ice cream, please ask for today's selection from our award winning supplier (v) 4.25

Marshfield Farm sorbet, please ask for today's selection from our award winning supplier (ve) 4.50

(v) Suitable for vegetarians (ve) vegan (gf) gluten free

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Our staff receive 100% of any tips. Service is not included. SS24DD

