



SUNDAY MENU

Crusty baguette & Netherend Farm butter (V) 3/ head
Garlic, rosemary & lemon olives (VG) 5 | Chipolatas 6.5

Starters

Soup of the day - See daily specials Crusty baguette & Netherend Farm butter	7.95	House-smoked ham hock salad Pea & pickled vegetables, poached hen's egg	10.5
Shallot tarte Tatin (V) Whipped goats' cheese, rocket, balsamic	8.5	Chilli, garlic & lemon king prawns Crusty baguette	12.5
Brixham crab cakes Pickled cucumber, lemon crème fraîche	10.5	Baked Camembert (V) - Great for sharing Roasted garlic, red onion marmalade, crusty baguette	19
Twice-baked Lincolnshire Poacher soufflé Cider cream, hazelnuts, apple	9.25	Deli sharing board Mini-baked Camembert, tomato & red pepper hummus, tapenade, roasted garlic, olives, pickles, crusty baguette	20
Chicken liver parfait Red onion marmalade, toasted brioche	10	+ Add cured meats	5.5

Sunday Roasts

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

Roast strip loin of beef, Yorkshire pudding	23	Roast chicken breast, pork stuffing	22
Roast shoulder of lamb, roasted shallot	25	Roast loin of pork, crackling, apple sauce	21
Nut roast (VG) Roast potatoes, carrots & swede mash, seasonal greens, glazed carrot, roasted parsnip, vegan gravy	17	All the trimmings Roast potatoes, broccoli & cauliflower cheese, seasonal greens, glazed carrot, Yorkshire pudding, house gravy	14
+ Pork, sage & onion stuffing	4	+ Broccoli & cauliflower cheese (V)	5.5
+ Buttered greens & crispy bacon	5	+ Pigs in blankets	5

Mains

Smoked tomato & bean cassoulet (VG) Grilled courgettes, garlic crumb	17	200g Rump steak	25
		250g Rib eye steak	33
Hot smoked salmon & crayfish fishcake Cider cream, buttered leeks	19.5	200g Fillet steak	39

Market fish See daily specials
Skin-on chips, crushed minted peas, homemade tartare sauce

All of our steaks are served with skin-on chips, roasted garlic field mushrooms, watercress
+ Peppercorn sauce 3 + Chimichurri (VG) 3 + Garlic & herb butter (V) 3

Sides

House salad (V)	4	Skin-on chips (VG)	5
Grilled courgettes, chimichurri (VG)	5	Truffle & Parmesan skin-on chips	6



(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, however we cannot guarantee allergen-free meals. An optional service charge of 10% is added to parties of 8 or more.





DESSERTS

Crumble of the week (V) - See daily specials	8.75
Custard	
Tiramisu semifreddo	8.95
Chocolate sauce, hazelnut brittle	
Warm ginger cake (V)	8.95
Toffee sauce, home-churned malt ice cream	
Buttermilk panna cotta	8.95
Poached rhubarb, Lotus biscuit crumb	
Dark chocolate tart (V)	9.5
Honeycomb, home-churned Morello cherry ice cream	
Home-churned ice cream & sorbets	2.75 per scoop
Vanilla Strawberry Chocolate Morello cherry Malt Gingerbread Lemon sorbet Mango sorbet	

Hot beverages

Twinnings Tea	3.3	Liqueur coffee	8
See server for flavours		See server for liqueurs	
Espresso	3.2	Flat white	4.1
Double espresso	3.9	Latte	4.1
Americano	3.9	Cappuccino	4.1
Hot chocolate	3.9	Mocha	4.1

Decaffeinated also available upon request .

Coffee with a little sweet

Why not add a little sweet to your coffee?

Chocolate brownie bites (V)	4
Warm ginger cake bites (V)	4
Affogato espresso (V)	6.75

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