



SUNDAY MENU



Crusty baguette & Netherend Farm butter (V) 2.5/head
Garlic, rosemary & lemon olives (VG) 4.5 | Chipolatas 6

STARTERS

Soup of the day (V) Crusty baguette & butter See specials for daily flavour	7	Chicken liver parfait Red onion marmalade, toasted brioche	9.75
House-smoked chicken drumsticks House slaw Choose your sauce: Garlic mayo BBQ Habanero hot sauce	10	Crispy beef salad Pickled carrot, cucumber, radish, leaves, sweet chilli dressing, sesame seeds	10/18
Garlic mushrooms on toast (V) Blue cheese & herb crust, rocket, balsamic	8.5	Feta, red onion & watermelon salad (V) Rocket, pomegranate dressing	10/18
Twice-baked Comté soufflé (V) Pea cream, apple, hazelnuts	9	Box-baked Camembert (V) - Great to share Rosemary, roasted garlic, red onion marmalade, crusty baguette	18
Brixham crab cakes Cucumber, pink grapefruit, spring onion & black sesame salad, aioli	10	Deli sharing board Cured meats, harissa houmous, caponata, olives, caper berries mini baked Camembert, cornichons, crusty baguette, roasted garlic	24

ROAST DINNERS

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

Roast beef Yorkshire pudding	22	Nut roast (VG) Roast potatoes, seasonal greens, carrot & swede mash, roasted parsnip, glazed carrot, vegan gravy	16
Roast shoulder of lamb Roasted shallot	25	All the trimmings Roast potatoes, seasonal greens, glazed carrot, broccoli & cauliflower cheese, Yorkshire pudding, house gravy	12
Roast chicken breast Pork, sage & onion stuffing	20	EXTRAS TO SHARE	
Roast loin of pork Crackling, apple sauce	19	Pork, sage & onion stuffing	4
		Pigs in blankets	5
		Broccoli & cauliflower cheese (V)	5.5

MAINS

Caponata ragu pappardelle (V) Basil pesto, Parmesan & rocket salad	16.5	200g Rump steak	24
		250g Ribeye steak	32
Salmon & prawn fishcake Wilted spinach, pea velouté	19	200g Fillet steak	38
Market fish Skin-on chips, crushed minted peas, homemade tartare sauce	See specials	All steaks are served with skin-on chips, roasted plum tomatoes, watercress + Peppercorn sauce + Smoked garlic & herb butter + Side of roasted garlic field mushrooms (V)	3 3 5

SIDE DISHES

House slaw (V)	4	Buttered greens & crispy bacon	5
Buttered corn on the cob	4	Potato salad (V)	5
House salad (V)	4	Skin-on chips (VG)	5
Roasted garlic field mushrooms (V)	5	Truffle & Parmesan skin-on chips (V)	6

(V) - SUITABLE FOR VEGETARIANS | (VG) - SUITABLE FOR VEGANS.

Please let us know if you suffer from any food allergies or dietary restrictions. Please ask your server to see our allergen information. Our kitchen team prepares your food carefully, but we cannot guarantee allergen-free meals.

Vegan & gluten-free alternatives available on request. An optional service charge of 10% is added to parties of 8 or more.