

# The View Restaurant

## Sunday lunch

---

2 courses 32.50

3 courses 39.95

### Starters

*Duck Liver Parfait, Gingerbread & Clementine, Sourdough* (d,sul,e,g)

*Torched Mackerel, Chimichurri, Burnt Lemon, Sourdough* (f,sul,g)

*Butternut Squash & Sage Arancini, Parmesan* (d,e,g,cel)

*Soup of the Day Served with Fresh Bread & Westcountry Butter* (d,g,sul,cel)

---

### Mains

*Roast Sirloin of Dry Aged Dartmoor Farmers Beef, Cooked Medium Rare, Braised Carrot* (g,cel,e,d,sul)

*Breast of Chicken, Parsnip, Bread Sauce* (d,g,cel,sul)

*Roasted Belly Pork, Apple, Black Pudding* (d,g,sul,cel,m,soy)

*Nut Loaf, Vegetarian Gravy, Hazelnut Pesto* (n,e,g,d)

Served with

*Roast Potatoes*

*Buttered Greens* (d)

*Cauliflower Cheese* (g,d,m,sul)

*Swede Puree* (d)

*Gravy* (g,d,sul,cel)

*Braised Red Cabbage* (d,sul)

d dairy, sul sulphites, f fish, m mustard, ses sesame, cel celery, e egg, n nut, cr crustaceans, g gluten, moll mollusc, soy soya

If you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

Alcoholic beverages are only available to people aged 18 or over. The Hotel operates a challenge 25 policy.