

Sunday Lunch Menu

2 courses 32.50 3 courses 39.95

Starters

Roasted Red Pepper, Tomato & Basil Soup (d,sul,cel)
*Duck Liver Parfait, Rhubarb & Ginger, Candied Pumpkin Seeds,
Toasted Brioche (d,sul,e,g)*
Spring Vegetable Risotto, Aged Parmesan (e.d,sul)
Smoked Salmon & Prawn Roulade (f,d,)

Mains

Slow Roast Pork Belly, Apple & Sage, Charred Hispi Cabbage, Cider Reduction (d,g,sul,cel)
Roast Sirloin of Dry Aged Dartmoor Farmers Beef Cooked Medium Rare (g,cel,e,d,sul)
Roast Leg of Lamb, Olive Oil Pomme Puree, Braised Baby Gem, Lamb Jus (d,sul,cel)
Free Range Chicken Breast, Peas & Pancetta (cel,sul,d)

Served With

Roast Potatoes
Buttered Greens (d)
Cauliflower Cheese (g,d,m,sul)
Carrot & Swede Puree (d)
Gravy (g,d,sul,cel)