Sunday Lunch Menu

2 courses 35.00 3 courses 42.50

Starters

Smoked Salmon & Prawn Roulade (f,d)
Mushroom Risotto, Aged Parmesan (e,d,sul)
Thai Butternut Soup (d,sul,cel)
Chicken Liver Parfait, Crispy Chicken Skin, Toasted Brioche (d,sul,e,g)

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, Pomme Puree, Braised Baby Gem, Lamb Jus (d,sul,cel)
Free Range Chicken Breast, Peas & Pancetta (cel,sul,d)

Served With

Roast Potatoes
Braised red cabbage (d,sul)
Cauliflower Cheese (g,d,m,sul)
Gravy (g,d,sul,cel)

d dairy, sul sulphites, g gluten, cel celery, ses sesame, f fish, cr crustacean, e egg, m mustard, moll molluscs, soy soya, n nuts
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.