



SUNDAY LUNCH

STARTERS

Beef tartar – confit egg yolk – mushroom ketchup – puffed potato • £12.5

Citrus cured trout – blood orange – fennel • £9

Ember roasted Heritage carrots – lime yoghurt – pickled shallots
hazelnut – carrot top pesto (V) • £9.5

Soup of the day – homemade bread – Netherend Farm butter • £9

MAINS

Our famous sharing board – a selection of the best meat the South West has to offer, including guest cuts from our favourite local butchers.

Cooked to perfection and served with all your favourite trimmings!

Priced at £32 per person

Free range chicken breast – asparagus – wild garlic – bonbon • £23.50

Rare roast sirloin of 'Dartmoor Farmers' beef – Yorkshire pudding • £28.5

Boned and rolled pork belly – crispy pig cheek – creamy leeks • £25

Roast leg of lamb – lamb fat carrot • £27

Daily fish special – *Market price, please ask your server for details*

Salt baked celeriac – apple – grape – walnut – split dill sauce (V) • £20

CHILDREN'S ROASTS

Choose any meat from the above • £12

All roasts are served with beef fat potatoes, seasonal veg and proper gravy

WINSLADE CLASSICS

The ultimate Winslade burger – Dartmoor aged beef patty braised beef pastrami
sliced pickles – house mustard – Monterey Jack cheese – skinny fries • £22

Salmon fishcake – poached egg – herb emulsion – skinny fries • £20