



SUNDAY LUNCH

STARTERS

Ham hock terrine – apple & celeriac remoulade – sourdough • £9.5

Pumpkin velouté – sourdough Netherend farm butter • £9

Smoked trout – Horseradish cream – fennel & dill salad – rye crisp • £10

Crispy duck leg croquette – plum ketchup – spiced pickle red cabbage • £9.5

MAINS

Our famous sharing board – a selection of the best meats the South West has to offer, including guest cuts from our favourite local butchers. Cooked to perfection and served with all your favourite trimmings • £32 per person

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

Maple glazed pork belly – apple sauce & parsnip puree • £27

Free range chicken breast – chicken thigh croquette – bread sauce • £23.50

Roast leg of lamb – lamb fat carrot • £27

Roast Newlyn ray wing – brown shrimp – dill bearnaise • £30

Maple glazed squash steak – quinoa – roasted chestnuts & pesto (V) • £20

Manor Classics

Winslade Burger – Dartmoor beef patty – braised beef Pastrami – sliced pickles – house mustard – skinny fries • £22

Salmon fish cake – poached egg – herb emulsion – skinny fries • £20

Mushroom & Beetroot Burger – lettuce – red onion marmalade – pickles – brioche bun – skinny fries – house slaw (V/GF) • £18*

CHILDREN'S ROASTS

Choose any meat from the above • £12

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

Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single 'serve' environment, it is not possible to guarantee no cross contamination.