



SUNDAY LUNCH

NIBBLES

Somerset smoked applewood nuts • £5

Real Olive Co. olives • £3.5

Guindillas sweet peppers • £3.5

Wild mushroom arancini – truffle - Parmesan • £5

Asian – ginger pork belly bits • £5

Bang Bang cauliflower • £5

Any 3 for £13.50

STARTERS

New asparagus – crisp poached hens egg – hollandaise sauce • £9.75 (V)

Burrata – blood orange – chicory – sweet wine reduction • £10.5 (GF,V)

Ham hock – pea terrine – caramelised red onion chutney – watercress, rosemary focaccia • £9.5 (DF)

Soup of the day • £7.5

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 • £35 per person

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

Free range chicken breast – chicken thigh croquette – bread sauce • £24

Roast leg of lamb – glazed rosemary shallots • £27

Maple glazed belly pork – apple sauce • £23

Fillet of cod – crushed new potatoes – tenderstem broccoli – chive beurre blanc • £23

Pan fried gnocchi – spinach – beetroot – goats cheese – walnut pesto • £19.75

(All served with roast potatoes, cauliflower cheese, seasonal greens, swede & carrot mash)

CHILDREN'S ROASTS

Choose any meat from the above • £12

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.