



# CARS & CUPPAS SUNDAY LUNCH

## NIBBLES

Somerset smoked applewood nuts • £5

Real Olive Co. olives • £3.5

Guindillas sweet peppers • £3.5

Any 3 from the list below for £13

Wild mushroom arancini – truffle - Parmesan • £5

Asian – ginger pork belly bits • £5

Bang Bang cauliflower • £5

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## STARTERS

Honey glazed Ham Hock terrine – piccalilli – chicory • £9.5 (GF, DF)

Hot smoked Mackerel rilette – horseradish crème fraiche – pickled cucumber – rye crisp • £9.75

Isle of white tomatoes – burrata – rocket – confit garlic & basil • £10.5 (GF, V)

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## 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 – bacon & leek stuffing • £24

Roast Holsworthy belly pork – crackling – apple sauce • £27 (DF,GF)

Wild mushroom – spinach & tarragon wellington – red wine jus • £19.5 (V) Roast hake with crushed peas – samphire – brown shrimp butter • £23

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

Children's Roasts - Choose any meat from the above • £12

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## DESSERTS

Strawberry & elderflower Eton mess • £9.5

Lemon tart, creme fraiche • £9.5

Warm chocolate brownie, vanilla ice cream • £9.5 (GF,DF, Ve)