



SUNDAY LUNCH

TO START

- Corn ribs, lime, crispy shallots, smoked paprika mayo* 6
- Loaded hash brown, smoked trout rilette, pickled cucumber, fennel* 8
- Whipped feta, charred cumin carrots, pickled shallot, sesame dukkha, sumac* 7
- 'Nduja Scotch egg, celeriac and caper rémoulade* 8
- Potted shrimp, rye bread, pickled fennel* 8

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

(minimum two people)

- Rare roast sirloin of 'Dartmoor Farmers' beef, roasted beef fat shallot* 25
- Free range chicken breast, apricot and chestnut stuffing, bread sauce* 23

Roast leg of lamb, glazed carrot 25

Pork loin, crackling 24

Green lentil, spinach and pine nut Wellington, glazed carrot (V) 20

All our roasts are served with Yorkshire puddings, roast potatoes, braised red cabbage, cauliflower cheese and seasonal greens

Children's roast – any of the above 12

SWEETS

- Tonka custard panna cotta, burnt apple and cider compote, crumble (GF)* 8
- Prosecco sorbet, lime and rum syrup, agave and coconut granola (VE, GF)* 8
- Dark chocolate crèmeux, olive oil, amaretti crumble, griottines* 8
- Brie, fresh honeycomb, poached pear* 8