

SUNDAY LUNCH MENU

2 courses £20, 3 courses £25

STARTERS

White onion and brie soup, Grana Padano cheese
twist and truffle oil (GF*,V)

Gin and pink peppercorn cured salmon, lemon
emulsion, caviar and burnt orange (GF,DF)

Crispy lamb shoulder fritters, green sauce,
whipped goats curd and watercress

Scotched duck egg, black pudding and smoked bacon
sausage meat, house piccalilli and baby leaf salad (DF)

Grilled local mackerel, chorizo, buttered
leeks and crispy shallots (GF)

Salt baked root vegetable and puffed barley salad,
roasted garlic and rapeseed oil (V*,GF)

Roasted wild mushroom pate, pickled mushrooms,
truffle salsa and rye bread (V*,GF*)

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MAINS

Whole grilled sole, served on the bone with sea herbs, lemon and caper butter and warm potato salad (GF)

Pan roasted hake fillet, creamy mussel and cider broth, new potatoes, fine beans and spring onion (GF,CS)

Local fish pie, mashed potato, seasonal greens and a lemon and parsley crumb (GF*)

Ale battered, locally caught fish and triple cooked chips, tartare sauce, fresh peas and lemon (GF*,DF)

Topside of locally reared beef

Sage and onion Stuffed and rolled belly of pork

Roasted leg of local lamb

½ a roasted free range chicken

Vegan nut roast

All roasts served with roasted potatoes, carrot, cauliflower cheese, red cabbage, Yorkshire pudding, seasonal greens and proper gravy

Roasted celeriac and spelt risotto, truffle salsa, aged cheddar and peppery leaves (V*,GF)

Baked goats cheese, chicory and radicchio salad, warm beetroot and walnut vinaigrette (GF,V)

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DESSERTS

Lemon posset, homemade shortbread and
hedgerow berries - (GF*,V)

Dark chocolate and coffee delice, peanut butter
ice cream and chocolate textures - (GF,V)

Sticky date and ginger sponge, butterscotch
sauce and vanilla ice cream - (V)

Banoffee pie, Chantilly cream and chocolate flake

BBQ pineapple, coconut sorbet and a
pineapple and rum puree (GF*,V)

Seasonal fruit crumble with either crème anglaise,
clotted cream or ice cream (GF*,V)

Regional cheese board, miller damsel biscuits, preserved
fruits and house chutney - £4 supplement (GF*)

GF-gluten free, GF*-can be adjusted to accommodate dietary needs, V-vegetarian, V*-vegan, V**- vegetarian
option available, DF-dairy free, CS-contains shellfish

All of our dishes are prepared in house and most can be adjusted to meet dietary needs.
Please inform your server of any dietary needs and we will do all we can to accommodate you.

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