



SUNDAY MENU



Garlic, rosemary & lemon olives (VG) 4.5 | Lashford's chipolatas 6
Crusty baguette & Netherend Farm butter (V) 2.5/head

STARTERS

Soup of the day (V) Crusty baguette & butter See specials for daily flavour	7	Brixham crab cakes Aioli, apple & celeriac remoulade	10
Garlic mushrooms on toast (V) Shropshire blue cheese, toasted walnuts, balsamic	8.5	Chicken liver parfait Red onion marmalade, toasted brioche	9.75
Twice-baked Applewood Smoked soufflé (V) Tomato sauce, pine nuts	9	King prawns & chorizo Confit garlic butter, chilli jam, crusty baguette	11
Greek salad (V) Feta, Kalamata olives, tomatoes, cucumber, red onion	9/17	Caesar salad Cos lettuce, crispy bacon, anchovies, croutons, Parmesan, Caesar dressing	9/17
		Add chicken	3.5
Box-baked Camembert (V) - Great to share! Rosemary, roasted garlic, red onion marmalade, crusty baguette	18	Deli sharing board Cured meats, harissa houmous, caponata, olives, caper berries, mini baked Camembert, cornichons, crusty baguette, roasted garlic	24

ROAST DINNERS

All our meat roasts are served with roast potatoes, seasonal greens, carrot & swede mash, roasted parsnip, glazed carrot, house gravy

Roast beef Yorkshire pudding	22	Nut roast (VG) Roast potatoes, seasonal greens, carrot & swede mash, roasted parsnip, glazed carrot, vegan gravy	16
Roast shoulder of lamb Roasted shallot	24	All the trimmings Roast potatoes, seasonal greens, glazed carrot, broccoli & cauliflower cheese, Yorkshire pudding, house gravy	12
Roast chicken breast Pork, sage & onion stuffing	20		
Roast loin of pork Crackling, apple sauce	19		

EXTRAS TO SHARE

Pork, sage & onion stuffing	4
Pigs in blankets	5
Broccoli & cauliflower cheese (V)	5.5

MAINS

Caponata ragu pappardelle (V) Basil pesto, Parmesan & rocket salad	16.5	200g Rump steak	24
Smoked haddock & prawn fishcake Wilted spinach, mustard cream	19	250g Ribeye steak	32
Market fish Skin-on chips, crushed minted peas, homemade tartare sauce	See specials	200g Fillet steak	37
		All steaks are served with skin-on chips, roasted plum tomatoes, watercress	
		Add a sauce to your steak; Peppercorn sauce Smoked garlic & herb butter	3 each
		Add a side of roasted garlic field mushrooms (V)	5

SIDE DISHES

House slaw (V)	4	Buttered greens & crispy bacon	5
House salad (V)	4	Skin-on chips (VG)	5
Roasted garlic field mushrooms (V)	5	Truffle & Parmesan skin-on chips	6

(V) - Suitable for vegetarians | (VG) - Suitable for vegans. Please let us know if you suffer from any food allergies or dietary restrictions. Please ask your server to see our allergen information. Our kitchen team prepares your food carefully, but we cannot guarantee allergen-free meals. An optional service charge of 10% is added to parties of 8 or more. Vegan & gluten-free alternatives available on request