

SUNDAY MENU



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

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Soup of the day (V) Crusty baguette & butter See specials for daily flavour		Chicken liver parfait Red onion marmalade, toasted brioche	9.75		
House-smoked chicken drumsticks House slaw Choose your sauce: Garlic mayo BBQ Habanero hot sauce		Crispy beef salad Pickled carrot, cucumber, radish, leaves, sweet chilli dressing, sesame seeds			
Garlic mushrooms on toast Blue cheese & herb crust, rocket, balsamic	8.5	Feta, red onion & watermelon salad (V) Rocket, pomegranate dressing	10/18		
Twice-baked Comté soufflé Pea cream, apple, hazelnuts	9	Box-baked Camembert (V) - Great to share Rosemary, roasted garlic, red onion marmalade, crusty ba	18 aguette		
Brixham crab cakes Cucumber, pink grapefruit, spring onion & black sesame salad, aioli		Deli sharing board Cured meats, harissa houmous, caponata, olives, caper ber mini baked Camembert, cornichons, crusty baguette, roast			
R	OAST [DINNERS			
All our meat roasts are served with roast potatoes, seasonal greens, carrot & swede mash, roasted par glazed carrot, house gravy		Nut roast (VG) Roast potatoes, seasonal greens, carrot & swede mash, roasted parsnip, glazed carrot, vegan gravy			
Roast beef Yorkshire pudding		All the trimmings Roast potatoes, seasonal greens, glazed carrot, broccoli & cauliflower cheese, Yorkshire pudding, house o	12		
Roast shoulder of lamb Roasted shallot	25		gravy		
Roast chicken breast	20	EXTRAS TO SHARE			
Pork, sage & onion stuffing Roast loin of pork Crackling, apple sauce		Pork, sage & onion stuffing	4 5		
		Pigs in blankets Broccoli & cauliflower cheese (V)			
	MA	INS			
Caponata ragu pappardelle (V)	16.5	200g Rump steak	24		
Basil pesto, rocket salad, Grana Padano		250g Ribeye steak	32		
Salmon & prawn fishcake	19	200g Fillet steak	38		
Wilted spinach, pea velouté	23	All steaks are served with skin-on chips,	30		
M 1 1 5 1		roasted plum tomatoes, watercress	-		
Market fish Skin-on chips, crushed minted peas, homemade tartare sauce		+ Peppercorn sauce+ Smoked garlic & herb butter+ Side of roasted garlic field mushrooms (V)	3 3 5		
	SIDE D	ISHES			
House slaw (V)	4	Buttered greens & crispy bacon	5		
Buttered corn on the cob	4	Potato salad (V)	5		
House salad (V) 4		Skin-on chips (VG)			
Roasted garlic field mushrooms (V)	5	Truffle & Parmesan skin-on chips	6		