

SUNDAY MENU

House sausage roll 4.5
House brown sauce

Pork scratchings 2.5
Apple chutney

Lashfords chipolatas 4
Ketchup

Marinated olives (VG) 3.5
Garlic, rosemary
+ lemon

Bread + butter (V) 1.5 /head
Sourdough baguette +
Netherend Farm butter

STARTERS

Steamed mussels 8/16
Cider + bacon cream, crusty bread

Chicken liver parfait 7.75
Red onion jam, pickles + toast

Devilleed lamb's kidneys 8
Toasted rosemary focaccia

Soup of the day (See daily specials) 5
Sourdough baguette

Quinoa salad (VG) 7
Butternut squash, radicchio, chard,
pomegranate dressing
Add halloumi (V) 1.5
Add corn-fed chicken 2

Brixham crab cakes 8
Cucumber, spring onion, grapefruit +
black sesame salad, aioli

Tartiflette 7
A dish from Savoy in the Alps. Potatoes,
Reblochon cheese, lardons + onions

Deli board - Great for 2/3 people 18.5
Prosciutto Crudo, Parma salami, Coppa, olives,
cornichons, caper berries, harissa houmous,
marinated Mediterranean vegetables, mini baked
Camembert, sourdough baguette + roasted garlic

Box baked Camembert (V) - Great to share 14
Rosemary, garlic, red onion jam
+ sourdough baguette

ROASTS

Roasted Aubrey Allen beef 20
Roast potatoes, Yorkshire pudding

Roasted corn-fed chicken breast 18
Roast potatoes, sage + onion stuffing

Roasted loin of Jimmy Butler's pork 18
Roast potatoes, crackling, apple chutney

Butternut squash, spinach +
pine nut Wellington roast (VG) 15.5
Vegan roast potatoes, vegan gravy

Roasts all served with honey roasted carrots,
broccoli, cauliflower + leek cheese, seasonal
greens + house gravy.

FISH

Pan fried fillets of sea bream 19
Herb crushed new potatoes, fine green beans +
sauce vierge

Stuffed sea trout 17.5
Clams, saffron potatoes, samphire, cherry
tomatoes + almond butter

STEAKS

Steaks are served with chips, roasted plum
tomatoes, watercress + your choice of:

Chimichurri or peppercorn sauce

200g Rump steak 21
Firm texture, flavoursome, seam butchered

200g Bavette steak 22
A juicy steak cut from the flank (served
only as it should be, rare or medium rare)

250g Rib eye steak 27.5
Prime rib of beef, fat marbled with a
wonderful succulent flavour

200g Fillet steak 32
Lean + tender

ALL STEAKS ARE SUPPLIED + DRY AGED TO A
MINIMUM OF 28 DAYS BY OUR SPECIALIST BUTCHER
AUBREY ALLEN. ALL STEAKS ARE TRACEABLE BACK
TO THE FARM WHERE THE BEEF WAS REARED.

SIDES

Skin-on chips (VG) 3.5

Truffle + Parmesan chips 5

Onion rings + sage salt (V) 4.5

Cabbage, leeks, peas + bacon 4

Iceberg wedge, Caesar dressing + bacon bits 4

Quinoa, leaves + house dressing (V) 4

(V)- SUITABLE FOR VEGETARIANS (VG)- SUITABLE FOR VEGANS

Please let us know if you suffer from any food allergies or dietary restrictions. Scan QR code or ask your server if you would like to see our allergen information. An optional service charge of 10% is added to parties of 8 or more.

