

SUNDAY MENU

NIBBLES

Bread + butter Sourdough baguette, Netherend Farm butter	1 p/head
Pork scratchings Apple chutney	2.5
Mixed olives Home marinated, garlic, rosemary + lemon	3.5
Sage + chestnut sausage roll Apple sauce	4.5
Chipolatas Ketchup	4

TO SHARE

Box baked Camembert (V) Rosemary, garlic, red onion jam + sourdough baguette	13.5
Deli board Prosciutto Crudo, Parma salami, Coppa, olives, cornichons, caper berries, harissa houmous, marinated Mediterranean vegetables, mini baked Camembert, sourdough baguette + roasted garlic	18

GRILL

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.

200g Bavette steak A juicy steak cut from the flank (served only as it should be, rare or medium rare)	19
200g Rump steak Firm texture, flavoursome, seam butchered	20
250g Rib eye steak Prime rib of beef, fat marbled with a wonderful succulent flavour	25
200g Fillet steak Lean + tender	30

Steaks are served with skin-on chips, plum tomatoes, watercress + your choice of peppercorn sauce or chimmichurri

Skin on chips	3.5
Truffle + Parmesan chips	5
Onion rings + sage salt	4.5

STARTERS

Soup of the day (See daily specials) Sourdough baguette	5
Venison croquette (N) Beetroot puree, pickled walnuts	8
Brixham crab cakes Cucumber, spring onion, grapefruit + black sesame salad + aioli	8
Tartiflette A dish from Savoy in the Alps. Potatoes, Reblochon cheese, lardons + onions	6
Chicken liver parfait Red onion jam, pickles + toast	7.5
Warm winter salad (V) Sesame goats' cheese, heritage squash, spinach, burnt butter + maple dressing	7/14

FISH

Fish pie Smoked haddock, salmon, cod, prawns, leeks, peas, creamy mash, tenderstem broccoli	17
Pan fried fillet of hake Herb crushed new potatoes, fine green beans, sauce vierge	19

ROASTS

Roasted Aubrey Allen beef Roast potatoes, Yorkshire pudding	18
Roasted corn-fed chicken breast Roast potatoes, sage + onion stuffing	17
Roasted loin of Jimmy Butler's pork Roast potatoes, crackling, apple chutney	16
Wild mushroom Wellington roast (VG) Vegan roast potatoes + parsnips, vegan gravy	15

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

SIDES

Cabbage, leeks, peas + bacon	4
Braised red cabbage	4
Garlic roasted field mushrooms	4