

SUNDAY LUNCH //

12-4pm



STARTERS //

CARAMEL PORK BELLY // £7.50
competition bbq sauce, fire roasted pineapple

DUCK LIVER PARFAIT // £6.95
chai pickled blackberries, sourdough toast

CHARRED CAULIFLOWER // £5.50
broccoli tempura, tahini, harissa

GIN CURED SEA TROUT // £6.50
pickled kohlrabi, horseradish cream, dill

TRUFFLED CELERIAC SOUP // £4.95
sweet potato crisps, sourdough

FOWEY MUSSELS // £6.75
leeks, cider, ivy farm cream, sourdough

ROASTS //

all served with proper roast potatoes, leek gratin, greens,
smashed swede, parsnips, yorkshire puddings & bottomless gravy

CHÂTEAUBRIAND TO SHARE // £12.00 per 100g
the prized cut from the fillet,
exceptionally tender and lean, cooked any way you like
(serves between 2-4, please see the blackboard for today's weights)

ROAST TOPSIDE OF BEEF // £15.95
roasted over wild cherry wood, homemade
horseradish cream, served pink

ROAST LOCAL PORK LOIN // £14.95
crispy crackling & orchard sauce

6 HOUR SHOULDER OF LAMB // £15.95
fresh mint sauce

PASTURE ROAST // £16.95
all three meats & all the trimmings

NUT ROAST // £12.50
roasted squash, chickpeas, nuts, herbs & quinoa
with mushroom gravy

DESSERTS // ALL £5.50

CLEMENTINE TART //
cultured cream, lemon balm

CHOCOLATE BROWNIE //
molten chocolate sauce, white chocolate
& honeycomb icecream

STICKY BANANA CAKE //
bourbon butterscotch, vanilla foam,
caramel pecans, coco nibs

WHITE CHOCOLATE CHEESECAKE //
spiced roast pumpkin, gingerbread crumb