

# SAMPLE SUNDAY

## STARTERS

SOUP OF THE DAY (vg)	7.5
BRIXHAM WHITEBAIT with dill and lemon crème fraîche	8.5
HOUSE SMOKED CHICKEN CAESAR SALAD with crispy Serrano ham and truffle croutons (sml/large)	9/15
BRUSCHETTA on homemade olive focaccia bread, herb dressing and feta crumb (v)	9.5
PROSCIUTTO-WRAPPED CHICKEN and leek terrine	10
PAN-SEARED SCALLOPS, pea purée, crispy bacon and black pudding crumb	12



## SIDES

House mixed salad	4
Chunky chips or French fries	4.5
Homemade olive focaccia	4.5
Hasselback potatoes with spring onion and bacon	4.5

## ROASTS

*Roasts are served with all the trimmings, three-day homemade gravy and a crisp Yorkshire pudding*

MUSTARD-GLAZED RIB OF BEEF with seasonal vegetables, garlic and herb goose fat roasted potatoes	30
OLD SPOT HOUSE-SMOKED PORK LOIN with homemade apple sauce, maple-glazed crackling and garlic and herb goose fat roasted potatoes	24
BONED AND ROLLED ROSEMARY STUFFED LEG OF LAMB with homemade mint sauce and herb and garlic goose fat roasted potatoes	27
WILD MUSHROOM WELLINGTON with vegetarian roast potatoes and gravy (v)	18.5

## DESSERTS

CHOCOLATE FONDANT with molten pistachio and vanilla ice cream	9.5
WARM STICKY TOFFEE PUDDING with toffee sauce and salted caramel ice cream	9.5
COINTREAU CRÈME BRÛLÉE with blood orange granita	9.5
ENGLISH and FRENCH CHEESE PLATE with chutney, grapes, celery	9
ICE CREAMS and SORBETS	5

*Please let us know if you have any dietary requirements Key: v = vegetarian, vg = vegan*

