

SUNDAY LUNCH SAMPLE MENU

Two Courses £25 | Three Courses £28

Served everyday from 12pm - 8:30pm

Starter

Roast Winter Vegetable Soup GFA cheesy warm bread Classic Prawn Cocktail GFA wholemeal bread and butter Warm Breakfast Salad & sausage, crispy smoked bacon, poached egg, leaves, warm tomato chutney Roast Field Mushrooms & GFA garlic cream, toasted ciabatta Panko Crumb Calamari lemon Ham Hock Terrine & salad, onion chutney

Main

Roast Sirloin Beef GFA duck fat roast potatoes, winter vegetables, cauliflower cheese, Yorkshire pudding Half Roast Chicken GFA duck fat roast potatoes, winter vegetables, cauliflower cheese, sage and onion Slow Cooked Shoulder of Pork & caramelised apple, winter vegetables, cauliflower cheese, duck fat roast potatoes, onion gravy Imam Bayildi Ø roast aubergine filled with spicy ratatouille, lemon cous-cous, vegan feta Poached Salmon Fillet & wilted spinach, sauté-potatoes, soft herb cream Devon Rock Beer Battered Fish chips and mushy peas Wild Mushroom Risotto ♥ ¾ VGA soft poached egg, vegetarian parmesan, crispy sage

Dessert

Pear and Apple Almond Crumble of custard Chocolate Cake ♥ whipped cream Local Cheeses & GFA biscuits and fruit chutney Sticky Toffee Pudding of toffee sauce, vanilla ice-cream







