



ROAST LUNCH

SAMPLE MENU

Two Courses £25 | Three Courses £28

Served every Sunday from 12pm - 3pm

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 🍷 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 🍷 🍷 VGA soft poached egg, vegetarian parmesan, crispy sage

Dessert

Pear and Apple Almond Crumble 🍷 custard

Chocolate Cake 🍷 whipped cream

Local Cheeses 🍷 GFA biscuits and fruit chutney

Sticky Toffee Pudding 🍷 toffee sauce, vanilla ice-cream

Key: 🍷 Vegan 🍷 Vegetarian 🍷 Gluten Free GFA Gluten Free Available VGA Vegan Available

Please be advised that food preparation may contain these ingredients, milk, eggs, wheat, soybean, peanuts, fish, and shellfish. We are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.