



Sample Sunday Lunch Menu

Starters

Roasted cauliflower soup with curried yoghurt and a homemade olive oil roll	£5.95
Chicory marmalade tart, soft boiled quails egg, honey poached pear and blue cheese fritters	£7.50
Cured & torched sea trout, pickled baby beetroots, beetroot powder, avocado purée and homemade treacle soda bread & seaweed butter	£9.50
Hand picked Devon crab, kohlrabi, Jersey royals, sea rosemary and brown crab mayonnaise	£11.50
Slow cooked breast & leg of pigeon, salsify, orange, pickled walnuts and watercress	£8.50

Mains

Roast belly of Tremlett Farm pork, apple sauce, roasties and veg with a pork, garlic & thyme stuffing	£14.95
Roast sirloin of Devon X Shorthorn beef from John Snell, Yeovil with Yorkie, roasties & veg	£15.95
Stuffed corn fed chicken breast with a pea & pancetta fricassee, spinach and wild garlic gnocchi	£17.95
Beer battered cod and chips with homemade tartar sauce and crushed peas or mixed leaves	£12.95
Tytherleigh fish pie topped with mature Somerset cheddar mash with vegetables or mixed leaves	£13.50
Fillet of Gilt Head bream, sea kale, potato terrine and a potted brown shrimp butter	£19.95
Pan roasted fillet of cod, smoked bacon & peas à la Française and roasted new potatoes	£21.95
Chick pea & cashew nut falafels, courgette 'linguine', toasted cashew nuts, goats curd and salsa verde	£13.95
Spinach & ricotta dumplings, Isle of White heritage tomatoes, wilted rainbow chard and lovage pesto	£16.50

Game dishes may contain shot.

A discretionary 12.5% service charge will be added to tables of 10 or more.

ALLERGENS - some of our food & beverages may contain allergens.

Please ask a member of staff for any allergen information prior to ordering.