



## Sample Sunday Lunch Menu

### Starters

Celeriac soup with curry oil and a homemade seeded bun	£5.95
Slow cooked duck egg, duxelle of wild mushroom & madeira, feta croquette, charred baby leeks, tarragon mayonnaise, olive oil crostini	£8.50
Grilled mackerel, smoked celeriac remoulade, pickled trompettes, mackerel pakora, hazelnut dressing	£8.95
Ballotine of Brown & Forrest smoked salmon & spiced Cornish crab, crab cake, charred spring onion, pickled candy beetroot, stem ginger & lemongrass purée, coral tuille	£10.95
Duck liver, confit rabbit & cranberry terrine, fig purée, truffled mayonnaise, shaved macadamia nuts, toasted brioche	£9.95
Local wood pigeon, leg & black pudding hash, pancetta, orange braised chicory, orange sauce	£10.50

### Mains

Roast belly of Tremlett Farm pork, apple sauce, roasties and veg with a pork & thyme stuffing	£14.95
Roast sirloin of pure Devon Ruby beef from Mr Tom Eames, Cotley with Yorkie, roasties & veg	£15.95
Poached venison loin, maple glazed onion squash, spiced squash purée, pecan crumb, shallot tart, braised shoulder wrapped in potato spaghetti	£24.50
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
Stone bass fillet, chestnut & pancetta fricassée, braised brussel sprouts, truffled gnocchi, truffled beurre blanc	£21.50
Root vegetable gratin, sweet potato bonbons, garlic tenderstem broccoli, cashews, tarragon pesto	£14.95