



## Sample Sunday Lunch Menu

### Starters

White onion soup with truffle oil and a bread roll	£5.95
Squash & pine nut tortellini, heirloom tomato, tomato consommé, basil, tapenade	£8.50
Escabeche of grey mullet, baby fennel, parsley gel, parsley crisps, peppers, ratte potatoes	£8.95
Treacle cured wild sea trout, samphire, compressed cucumber, lemongrass purée, beetroot coral tuille	£9.95
Coronation chicken leg terrine, golden raisins, candied pecans, coriander crisps, apple, curried mayonnaise, yoghurt flatbread	£8.95
Home smoked & salt cured Creedy Carver duck breast, duck liver parfait, fresh cherries, cherry purée, homemade toasted fruit bread	£9.95

### Mains

Roast rolled pork loin from Orchard Farm with roasties & veg, apple sauce and a pork & sage stuffing	£14.95
Roast sirloin of White Bred Shorthorn beef from Mr Peter Lane, Cotleigh with Yorkie, roasties & veg	£15.95
Poached haunch of venison, venison bitterballen, mushroom & madeira duxelle, mushroom purée, pickled girolles, sweet potato fondant	£23.50
Beer battered cod and chips with homemade tartar sauce and crushed peas or mixed leaves	£13.95
Tytherleigh fish pie topped with mature Somerset cheddar mash with vegetables or mixed leaves	£13.50
Pan fried gurnard fillet, spicy tiger prawn wonton, curried cauliflower puree, roast cauliflower, romanesco, new potatoes, cumin velouté	£21.50
Asian style chick peas wrapped in savoy cabbage, sweet potato & coconut purée, garlic & chilli croquette, bok choy	£14.95
Poached leek, roasted baby artichoke, girolles, gnocchi, roasted hazelnuts, artichoke vinaigrette	£15.95