



## Sample Sunday Lunch Menu

### Starters

Butternut squash soup, crispy sage and a homemade olive oil roll	£5.95
Beetroot falafel, goats cheese bonbon, goats curd, compressed celery, candied walnuts, apple	£8.25
Crispy cod cheeks, Autumnal vegetable & mussel broth, courgette ribbons, beetroot crisps, basil pesto	£8.95
Brown & Forrest smoked salmon, cream cheese & cucumber ballotine, salmon & horseradish rilette, caviar, brick pastry tuille, dill mayonnaise	£9.95
Crispy venison raviolo, buttered baby spinach, crispy shallot rings, mushroom consommé	£8.95

### Mains

Roast rolled pork loin from Orchard Farm with roasties & veg, apple sauce and a pork & sage stuffing	£14.95
Roast sirloin of pure Devon Ruby beef from Mr Tom Eames, Cotley with Yorkie, roasties & veg	£15.95
Whole roasted Red Leg partridge, braised leg wrapped in savoy cabbage, pancetta & baby onion fricassée, chanterelle mushroom, potato mash	£22.00
Tytherleigh fish pie topped with mature Somerset cheddar mash with mixed leaves or vegetables	£13.50
Beer battered hake and chips with homemade tartar sauce and crushed peas or mixed leaves	£13.95
Herb crusted cod, chestnut & madeira purée, tiger prawn & pine nut tortellini, tenderstem broccoli, salt baked celeriac, shellfish bisque	£22.50
Slow roast aubergine, root vegetables, crispy mushroom & tarragon wontons, salsa verde	£14.95

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

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