



Sample Sunday lunch

Aperitif

The Tytherleigh 'Spritz'	£9.50
Pentire coastal spritz, Leitz riesling, soda (alcohol free)	
Leitz 'Eins Zwei Zero' Riesling, Rheinhessen, Germany	
Impressively tasty alcohol free Riesling, with flavours of citrus & rhubarb and an aromatic, overarching squeeze of lime (0% abv)	175ml £5.50

Starters

Shellfish soup, homemade crusty roll	£8.50
Red lentil stuffed tomato, tomato fondue, courgette ribbons, red pepper purée	£9.95
Dressed Brixham crab salad, grapefruit, compressed cucumber, lemongrass & ginger, sesame tuille	£13.50
Duck leg terrine, rhubarb compote, dressed & charred leaves, duck fat brioche	£11.50

Mains

Roast loin of pork from Mr Richard Moon of Duroc pigs, Glastonbury, with apple sauce, pork, thyme & apricot stuffing, roasties & veg	£21.95
Roast sirloin of pure Devon Ruby beef from Mr Tom Eames of Cotley, with Yorkie, roasties & veg	£24.95
Corn fed chicken breast stuffed with chicken mousse, roasted heritage carrots, asparagus, sweetcorn dumpling, chicken butter sauce	£28.50
Roasted hake fillet, escabeche of vegetables, roasted fennel, smokey fish cake, shellfish bisque	£28.50
Caramelised cauliflower & spring onion potato cake, cauliflower leaf kimchi, puffed tofu, purple sprouting broccoli	£22.50
Roasted Hen of the Wood mushroom, pickled shimeji, crispy leeks, Israeli cous cous, wild garlic chimichurri	£22.50
Beer battered haddock & chips, crushed peas or mixed leaves and homemade tartar sauce	£18.50

All tips go to the staff in their entirety.

Tables of 8 or more will include a discretionary 12.5% service charge.

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