



## Sunday lunch Sample

### 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

#### 'Little Bee' Pinot Gris Wild Ferment, Sharpham, England

175ml £10.50

A complex and textured 'orange wine' made with 100% skin-contact Pinot Gris.

The nose has layered aromas of ruby grapefruit, white strawberry and orange peel with raspberry and sour stone fruit flavours on the palate (10.5% abv)

### Starter

White onion velouté, Roscoff onion, gruyere sauce, chive

£9.95

Heritage beetroot, pistachio, radish, bitter leaves, sherry glaze

£9.95

Pan seared Brixham scallops, peppers, green salsa, buttermilk & piquillo sauce

£15.95

Citrus cured river trout, pickled kohlrabi, radish, apple gel, elderflower

£10.50

Roasted chicken ballotine, confit garlic purée, new season potato, honey & thyme glaze

£12.50

### Main

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 Aberdeen Angus beef from the Dillington Estate with Yorkie, roasties & veg

£24.95

Herb crusted rump of lamb, chicory, aubergine, miso, saffron potato, lamb jus

£28.50

Pan fried monkfish, wild mushrooms, pak choi, curried cous cous, black garlic

£36.50

Garlic & tarragon gnocchi, Isle of Wight tomato, rainbow chard, chimichurri, pine nut, parmesan

£22.50

Asparagus & spinach ravioli, pea velouté, spring pea, parmesan, lemon gel

£24.50

Beer battered cod & 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.**