



## Sunday lunch

### Aperitif

**‘Tytherleigh’ Bloody Orange** £10.50

Tanqueray Flor de Sevilla gin, triple sec, orange bitters, Italian blood orange soda, candied orange

**‘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

Marinated beetroot, beetroot gel, hazelnut pesto, poached blackberry, bitter leaf, sherry glaze £11.95

Wild mushroom parfait, glazed maitake, pickled cordyceps, cep powder, rosemary sourdough £12.95

Fillet of John Dory, spiced white bean cassoulet, chorizo crumb, kale, tenderstem £12.95

Roasted guinea fowl, parsnip purée, endive, oat crumble, spiced guinea fowl sauce £14.95

### 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 pure Devon Red beef from Mr Tom Eames of Cotley with Yorkie, roasties & veg £24.95

Corn fed chicken breast, fricassée of wild mushrooms, leek, smoked potato, truffle £28.50

Fillet of gurnard, braised salsify, artichoke purée, pearl barley risotto, tarragon £28.50

Autumnal squash risotto, butternut, sage oil, parmesan, amaretto glaze £22.50

Tomato & mixed nut vegetable ballotine, parsnip, braised chicory, new potato, black garlic £24.50

Beer battered fillet of haddock & chips with crushed peas or shallot salad and homemade tartar sauce £22.50

**GAME DISHES MAY CONTAIN SHOT.**

**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.**