

# Sunday Lunch

## to start

- tomato and tarragon soup, artisan bread 5.50
- wood pigeon, enoki mushroom, calcott onion 6.95
- half pint of tiger prawns, marie rose, torched gem, sourdough 7.95
- braised pigs cheek, celeriac & wild garlic faux risotto 6.95
- smoked salmon, cornetto, pickled mustard seeds, 7.50
- galampton mussels, garlic, thyme, white wine 7.25
- purple wye asparagus, filo, turnip tops, egg yolk 6.95

## main

- treacle cured fore-rib of devon beef, yorkshire pudding, pan gravy 12.95
  - brined pork loin, thyme and shallot stuffing, pan gravy 12.95
  - roasted creedy carver chicken, sausage, pan gravy 12.95
  - roasted heritage vegetables, shallot cream 9.50
- all served with roast potatoes and heritage vegetables
- salt baked & pickled beetroot, barley risotto, walnuts, goats cheese pasty 10.95
  - basil & pine nut gnocchi, fermented garlic, watercress, roasted courgette 10.50
  - pan fried brill, cockle popcorn, kohlrabi gratin, caponata 17.00
  - cod supreme, sea vegetables, asian pear, pomme rosti, mussel liqueur 15.95
  - panfried hake, salt baked celeriac, alliums, savoy 13.95

## for dessert

- dark chocolate delice, peanut brittle, blackcurrant, ice cream 5.50
- baked apple 'crumble', hay and honey ice cream 5.50
- sticky maple pudding, vanilla bean ice cream 5.50
- lemon posset, honeycomb, raspberry 5.50

- 3 artisan west country cheese board 6.95
- 5 artisan west country cheese board 7.95

Due to food being cooked to order there may be a slight delay during busy periods. Please make staff aware of any allergies you may have when ordering.