

Sunday Lunch

Starters

Soup Du Jour **V GF**

Moules Mariniere, Lemon **GF**

Classic Prawn Cocktail, King Prawn **GF**

Chicken Liver Parfait, Toasted Brioche, Caramelised Red Onion Marmalade

Antipasti of Vegetables: Feta Stuffed Baby Peppers, Marinated Vegetables, Sundried Olive, Tomato
V GF

Mac "n" Cheese, Spiced Gumbo Dip, Rosemary Focaccia Crisp **V**

Mains

British Loin of Roast Beef, Horseradish, Yorkshire Pudding, Pan Gravy

Roast Free Range Devon Farm Turkey, Cranberry Stuffing, Yorkshire Pudding, Pan Gravy,
Cranberry Sauce

Game Pie, Puff Pastry Top, in a Rich Whisky and Wine Sauce, (Pheasant, Venison, Pigeon) Honey
Parsnip, Cranberry Stuffing, Yorkshire Pudding

Fritto Misto of West Country Fishes, Whiting, Hake, Bass, Mussels, Tartare Sauce

Pan Fried Brixham Landed Hake Fillet, Mariniere Sauce, Lemon **GF**

Lentil Nut Loaf, Cherry Tomato Puree, Watercress **Vegan GF**

All served with a choice of roast potatoes or new potatoes (unless mentioned otherwise) and market fresh vegetables.

*Red meat is cooked "Pink". Vegetables are served "al dente"
Please let your server know if you prefer an alternative.
More Vegetarian options available - please ask your server*

Desserts

Orestone Made Christmas Pudding, Brandy Sauce Or Clotted Cream V

New York Baked Lemon Cheesecake, Berry Compote, Cider Sorbet V GF

Chocolate and Caramel Millionaires Tart, Cherries Steeped in Gin, Honeycomb, Salted Caramel Ice Cream V GF

Crème Brûlée, Shortbread Biscuit V

Fresh Fruit Salad with Berries Pouring or Clotted Cream V GF

Selection of Dairy and Homemade Sorbets & Ice Creams V GF

Selection of Three Artisan West Country Cheeses, Chutney, Fruit & Biscuits

Two courses for £21.00 or three for £27.00

Speciality Teas, Cafetiere of House Blended Columbian or Decaffeinated Coffee
£3.00