

# SUNDAY LUNCH

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Parsnip, Cumin & Apple Soup, Yoghurt  
(G) (E) (D) (SU) (S) (SO) (C)

Cantaloupe & Honeydew Melons, Citrus Fruits, Blood Orange Sorbet  
(D) (N) (P) (E)

Chicken & Gammon Terrine, Tarragon Mayonnaise, Pickles, Toast  
(G) (E) (D) (SU) (SO) (S)

Smoked Haddock, Leek & Cheddar Mac & Cheese  
(F) (G) (D) (SU) (C)

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Slowly Roasted Westcountry Beef, Roast Onion Purée, Yorkshire Pudding, Red Wine Jus  
(D) (G) (E) (SU) (C)

Roast Loin of Local Pork, Slow Cooked Belly, Cabbage Koffman, Apple Cider  
(D) (SU) (C)

Confit Duck Leg & Sous Vide Breast, Duck Sauce, Kale  
(D) (SU) (C)

Grilled Fillet of Hake, Lemon Butter Sauce, Wholemeal & Caper Crumb  
(G) (D) (SU) (F) (C)

Mushroom & Cashew Nut Wellington, Vegetable Bouillon, Onion Jam  
(G) (N) (P) (C)

All our main dishes are served with  
Roast Potatoes, Baby New Potatoes, Carrots, Green Beans, Cauliflower Mornay  
(D) (G)

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Sherry Trifle, Shortbread  
(G) (E) (D) (N) (P) (SU)

Dark Chocolate Tart, Brandy Soaked Raisins, Rum & Raisin Ice Cream  
(G) (E) (D) (SU) (N) (P) (SO)

Sticky Toffee Pudding, Custard Sauce, Clotted Cream  
(D) (SU) (SO) (G) (E)

Fresh Fruit Salad  
Clotted Cream or Pouring Cream  
(D)

Ice Cream & Sorbet Selection  
(G) (D) (E) (N) (P) (SO)

Cheese & Biscuits  
(D) (G) (C) (SU) (S) (N) (M) (P)

2 COURSES £21.50 | 3 COURSES £27.50  
Tea and Coffee £4.95

(D) - DAIRY (G) - GLUTEN (M) - MUSTARD (E) - EGG (MO) - MOLLUSCS (CR) - CRUSTACEAN (C) - CELERY  
(N) - NUTS (F) - FISH (SU) - SULPHUR DIOXIDE (S) - SESAME (SO) - SOYA (P) - PEANUTS (L) - LUPIN

Please inform us if you have a food allergy that we should be aware of

A vegetarian and vegan menu is also available

Adults need around 2000 Kcal a day