

SUMMER LUNCH MENU

Woodland Mushroom & Watercress Soup

(SU) (C) (D)

Cantaloupe Melon & Parma Ham, Blueberries & Rocket

(SU)

Set Crab Custard, Pink Grapefruit, Crab Mayo, Focaccia Toast

(G) (E) (D) (SU) (SO) (S) (CR) (F)

Roast Leg of British Lamb, Lamb Fat Roasted Carrot, Carrot Purée, Lamb Jus

(D) (SU) (C) (M)

Slow Cooked Local Pork Belly, Lentils, Broad Beans, Rainbow Chard, Apple Cider

(G) (D) (SU) (C)

Grilled Fillets of Plaice, Prawns in Devon Cider Sauce

(F) (D) (CR) (SU) (C) (M)

Mac & Cheese, Spinach, Stilton, Walnut Butter

(G) (D) (SU) (C) (N) (P)

All our main dishes are served with
Chef's Selection of Seasonal Vegetables & Potatoes
or

Side Salad & Baby New Potatoes

(SU) (D)

White Chocolate Crèmeux, Macerated Berries, Shortbread

(D) (SU) (E) (G)

Egg Custard Tart, Vanilla Poached Rhubarb, Honey Cream

(G) (E) (D) (SU) (SO)

Steamed Ginger Cake, Dates, Chestnuts & Custard Sauce

(G) (E) (D) (SU) (SO) (N) (P)

Fresh Fruit Salad

Clotted Cream or Pouring Cream

(D)

Ice Cream & Sorbet Selection

(G) (D) (E) (N) (P) (SO)

2 COURSES INC. TEA & FILTERED COFFEE £22.00 | 3 COURSES INC. TEA & FILTERED COFFEE £28.00

(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

May contain traces of allergens. Please let us know if you have any allergies or dietary requirements. Whilst we do our all to accommodate our guests, we cannot guarantee any dish will be completely allergen free

Adults need around 2000 Kcal a day

A vegetarian and vegan menu is also available