

SUNDAY SET MENU

TO START

Roasted tomato, garlic and thyme soup V GF*
with freshly baked bread

Tempura king prawns
with aioli and mixed baby leaf salad

Duck liver parfait GF*
with raisin-port jelly and garlic & rosemary crostini

Black pudding scotch egg
with tarragon mayonnaise and a mixed leaf salad

Arancini V
stuffed with cranberry and brie
served with a pistachio, rocket and parmesan salad

Devon blue cheese salad GF V
with walnuts, Pesto and heritage tomato

MAINS

Local Devon topside of beef GF*
Yorkshire pudding and horseradish sauce

Loin of pork roasted with sage & cider GF*
with crackling, Yorkshire pudding and apple sauce

Slow roasted Devon lamb shoulder with Yorkshire pudding GF*
with mint sauce

Pan fried bream GF
with olive crushed new potatoes, fine beans and rocket salad
topped with lemon & caper butter

Vegetarian roast V
with chargrilled vegetables, green pesto, flat field mushroom
and melted Wild Garlic Yarg

All above are served with roasted potatoes and vegetables

Roasted butternut squash and sage risotto V GF
toasted pine nuts with basil dressed rocket and parmesan

Chicken, mushroom & tarragon pie
Homemade individual shortcrust pastry pie,
with buttered mashed potato, peas and sauce

DESSERTS

Trio of lemon

caramelised lemon tart, lemon posset, honeycomb and lemon curd

Sticky toffee pudding

with caramel sauce and clotted cream

Dark chocolate & brandy brioche bread & butter pudding

with crème anglaise

Strawberry, almond and pistachio Bakewell

with clotted cream

Triple layer chocolate brownie

with vanilla ice cream

Trio of Devon ice cream GF*

Vanilla

Stem Ginger

Chocolate

Strawberry and cream

Rum and Raisin

Cheese board (supplement £2.50) GF*

*three cheeses served with a selection of biscuits,
homemade chutney and grapes*

Devon Blue

Smoked Applewood

Red Storm

French Brie

One Course - £ 10.95

Two Courses - £ 15.95

Three Courses - £ 19.95

Kids Roast - £ 5.95

Kids Ice Cream (1 scoop) - £ 2.75

Please advise of any dietary requirements when ordering your meal