

SUNDAY LUNCHEON

STARTERS

ROASTED BUTTERNUT SQUASH AND THYME SOUP

DEEP FRIED LYME BAY SQUID

Tartar Sauce and Wild Rocket Salad

BRIDPORT SMOKED MACKEREL

Horseradish Crème Fraiche and Pea Shoots

SEARED PIGEON BREAST

Gooseberries Chutney and Frise Salad

ORIENTAL STYLE CARPACCIO OF BEEF

Spring Onion, Chilli and Ginger

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MAIN COURSES

ROAST SIRLOIN OF DEVON BEEF

Yorkshire Pudding, Roast Potatoes and Pan Gravy

BAKED LOIN OF DEVON PORK

Apple and Sage Sauce

PAN-GRILLED SUPREME OF FREE-RANGE CHICKEN

Potato Puree, Local Asparagus and Red Wine Sauce

GRILLED FILLET OF WESTBAY HAKE

Parmesan Polenta Cake and Aubergine Caponata

PAUPIETTE OF LYME BAY LEMON SOLE

Jersey Royals, Young Spinach and Citrus Cream

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DESSERTS

WHITE CHOCOLATE AND PISTACHIO PARFAIT

English Raspberries and Orange Syrup

STICKY TOFFEE PUDDING

Toffee Sauce and Devon Clotted Cream

RASPBERRY BAVAROIS

Bramble Coulis, Chantilly Cream and Soft Berries

RHUBARB CRUMBLE

Granny Gothard's Vanilla Ice Cream

GRANNY GOTHARD'S NATURAL ICE CREAM AND SORBETS

Farmhouse Made in Somerset

WEST COUNTRY CHEESES

Dorset Blue Vinney, Barber's Mature Cheddar, Somerset Brie

Grapes, Celery and Home-Made Walnut Bread

V If Required, Please Ask For our Vegetarian Options

2Course Lunch £19.00 - 3 Course Lunch £24.00

COFFEE AND PETIT FOURS £3.50