



## **SUNDAY LUNCHEON**

*3 course £24 / 2 course £19*

### **STARTERS**

#### **Roasted Tomato, Pepper and Courgette Soup**

##### **Smoked Trout Salad**

*New potato, quail's eggs, broad beans, caper and saffron dressing*

##### **River Exe Mussels Thai Style**

*Lemongrass, chilli, ginger and basil*

##### **Aromatic Spiced Pork belly**

*Carrot and ginger purée and micro herbs*

##### **Goat's Cheese and Beetroot Tarte Fine**

*Rocket pesto dressing*

### **MAIN COURSES**

##### **Roast Sirloin of Beef**

*Served with a Yorkshire pudding and pan gravy*

##### **Roast Loin of Pork**

*With roast potatoes and Bramley apple chutney*

##### **Pan-fried corn-fed Chicken**

*Bubble and squeak cake, baby spinach and a grain mustard sauce*

##### **Fillet of Cornish Hake**

*Warm purple potato and asparagus salad*

##### **Grilled Sea Trout**

*Fricassée of asparagus, baby gem lettuce and butter onion*

### **DESSERTS**

##### **Sticky Toffee Pudding**

*With toffee sauce*

##### **Paris Brest filled with a Pistachio and Lime Mousse**

*White chocolate sauce*

##### **Chocolate Terrine**

*Fresh raspberries and shortbread biscuits*

##### **West Country Cheeses**

*With grapes, celery and homemade walnut bread*

##### **White Wine Poached Pear**

*Pistachio ice cream*