



SAMPLE Sunday Lunch Menu
£32 Two Courses £38 Three Courses

First Course

Soup of the Day, (VG)

Charmouth bakery sourdough

Smoked Salmon & Cream Cheese Roulade, (GF)

cucumber dressing

Sauteed Wild Mushrooms, (VE)

Blue Stilton sauce, filo basket

Game Terrine & Prunes, (GF*)

real ale chutney, toasted brioche

Main Course

Roasted Sirloin of Beef

Roasted Pork Loin (GF*, DF*)

served with roasted potatoes, roasted carrots, roasted parsnips, cauliflower cheese, green beans
homemade gravy, Yorkshire pudding

Pesto Gnocchi (VE)

sun blushed tomatoes, roasted pepper, pumpkin seeds

Brixham Grilled Market Fish (GF / DF*)

truffle potato espuma, petits pois a la Francaise, salsa verde

Puddings

Apple Strudel

crème Anglaise

Granny Gothards Ice Creams or Sorbets (VG*)

2 scoops

Chocolate Delice

hazelnut ice cream

Selection of West Country Cheese Board (GF)

artisan crackers, grapes, chutney

Vegan (VG), Vegetarian (VE), Gluten Free (GF), Dairy Free (DF), Can Be (*)

Some of our foods contain allergens and some may have traces of nuts. Please speak to a member of staff for more information

If you prefer a simpler style dish, please let us know