



SUNDAY LUNCH

12 - 2.30pm

First Course

Home-made Soup with local ingredients

Ham Hock and Smoked Cheddar Beignets, Celeriac Remoulade, Sauce Gribiche, Herb Oil

Torched Cured Trout, Compressed Cucumber Caviar, Avocado and Wasabi Purée

Warm Pickled Carrot Spiced Quinoa and Orange Salad, Almond Granola, Orange Gel

Main Course

Roast West Country Beef Loin

Roast West Country Pork Belly

Trill Farm Red Cabbage Biryani, Coconut, Cashew Nuts, toasted Flat Bread

Brixham Crab Risotto, Pickled Fennel, Spinach, Lemongrass Foam

Pudding

Hot Chocolate Fondant Tartlet, Chestnut Cream, White Chocolate, Ice-Cream

Orange and Lemon Scented Rice Pudding, Blackberry Curd

Sticky Toffee Pudding

Home-made ice-creams and sorbets



2 course £28 / 3 course £35