



Sunday Lunch

£32 for 2 courses, £39 for 3 courses

To whet your appetite....

Artisan breads and salted butter
Choice of our spring-well bottled still or sparkling water

Starters

Brixham crab, parsley velouté, sourdough tuile
Chicken liver parfait, red onion chutney, and toasted brioche.
Rosary goats cheese, marinated beetroot, pickled gooseberry.

Mains

Roasted pork coppet, roast potatoes, seasonal vegetables,
Yorkshire pudding and cider sauce.
Local roast beef sirloin, roast potatoes, Yorkshire pudding, seasonal
vegetables, and red wine sauce.
Pan-seared catch of the day, pommes purée, coastal vegetables,
lemon dill sauce.
Stuffed potato gnocchi, asparagus and broad bean cassoulet,
red pepper coulis

Desserts

Warm chocolate tart, cherry coulis, mascarpone ice cream.
Vanilla crème brûlée, champagne jelly, rhubarb sorbet.
Brown butter parfait, toasted yeast custard, bread ice cream

Coffee and teas, £4.00 per person