



# 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

Cured monkfish tail, marinated beetroot, horseradish, and dill  
Aerated duck liver parfait, cranberry chutney and toasted brioche  
Shallot and parmesan soup, confit egg yolk, leek ash and nasturtium

## Mains

Roasted pork belly, roast potatoes, seasonal vegetables,  
Yorkshire pudding and cider sauce  
Devon roasted beef sirloin, roast potatoes, Yorkshire pudding, seasonal  
vegetables and red wine sauce  
Pan-seared catch of the day, pommes purée, lemon and dill sauce  
Roasted leek ballotine, mushroom bourguignon and seasonal vegetables

## Desserts

Salted caramel chocolate tart, pistachio, Pedro Ximenez  
Brown butter parfait, toasted yeast custard, malt caramel  
Selection of West Country cheeses, grape chutney, artisan biscuits  
and candied walnuts

Coffee and teas, £4.00 per person

Please Note that we prepare and cook all ingredients in our kitchen. We do our utmost to ensure that ingredients are kept separate, but this cannot be guaranteed. If you have any known allergies, please advise our staff when ordering your meal so that we may guide your choice.  
Please note a discretionary service charge of 10% is applied to your bill.