
Sunday Lunch

STARTERS

BEER BATTER SQUID (GF,DF) 7.00

Beer battered squid rings with homemade lemon aioli

GARLIC MUSHROOMS (VGN,DF,GF) 6.50

Mushrooms in a creamy garlic and tarragon sauce, served on toast

SOUP OF THE DAY (GF,VGN,DF) 6.00

Homemade soup of the day, with white or granary crispy baguette

BREADED BRIE BITES (GF) 6.95

Deep fried breadcrumb brie, leaves and gooseberry and elderflower chutney

GARLIC BREAD (GF,V) 4.00

Grilled Garlic butter ciabatta

MAINS

WESTCOUNTRY TOPSIDE BEEF (GF) 14.00

Topside of beef, Yorkshire pudding, stuffing, roast potatoes, cauliflower cheese and seasonal vegetables.

ROAST CHICKEN BREAST (GF) 14.00

Chicken supreme, Yorkshire pudding, stuffing, roast potatoes, cauliflower cheese and seasonal vegetables.

WEST COUNTRY GAMMON (GF) 14.00

Honey and mustard seasoned gammon, Yorkshire pudding, stuffing, roast potatoes, cauliflower cheese and seasonal vegetables.

NUT ROAST (GF,VGN) 14.00

Homemade nut roast, roast potatoes, stuffing and seasonal vegetables.

PAN FRIED COLEY (GF) 14.00

Pan fried Brixham coley, sauteed new potatoes, chorizo, peas & hollandaise sauce

CHILDS MEALS

CHILDS ROAST (GF) 7.00

Choice of Beef, chicken or vegan nut roast
Served with Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables and gravy

CRISPY CHICKEN (GF,DF) 6.00

Breadcrumb chicken fillets, skin on fries and peas or beans

FISH & CHIPS (GF,DF) 6.00

Fish goujons with skin on fries and peas or beans.

SAUSAGE & CHIPS (GF,DF) 6.00

West Country pork sausages, skin on fries, with peas or beans

TOMATO LINGUINE (GF,VGN) 6.00

Linguine in a tomato sauce, served with garlic bread

DESSERTS

WARM CHOCOLATE BROWNIE (GF,VGN)

Served with cream or ice cream

STICKY TOFFEE PUDDING (GF)

Served with custard or cream

APPLE CRUMBLE (GF,VGN)

6.00

Menu subject to availability