

# Sample Sunday Lunch

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## To Start

Chicken liver parfait, spiced tomato chutney, melba toast G\*

Smoked Salmon roulade, horseradish cream, pickled cucumber G

Carrot and coriander soup, croutons D G\*

Butternut squash and spinach arancini, red pepper coulis Vg D

## Main Courses

Roast Dorset beef, duck fat potatoes, Yorkshire pudding, pan gravy D\* G\*

Roasted turkey, savoury stuffing, duck fat potatoes, pan gravy D G

Baked fillet of Seabream, sauteed new potatoes, sauce vierge G D\*

Apricot and goats cheese nut roast, roasted potatoes, vegetarian gravy V Vg\* D\*

*Accompanied by seasonal vegetables. In line with social distancing guidelines, vegetables will be left on the table, rather than silver-served.*

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All our fish is landed at Brixham or West Bay. Our duck comes from the Creedy Carver Farm in Devon, all other meat is from a butcher in Axminster. Our dairy produce comes from Longmans of North Cadbury

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## Pudding

Profiteroles, Chantilly cream, chocolate sauce, kirsch cherry V

Lemon curd cheesecake, winter berry compote, raspberry coulis Vg

Ginger pudding and toffee sauce, clotted cream G

Selection of ice cream and sorbet G\* D\*

West country farmhouse cheeses with biscuits, quince, chutney & fresh grapes G\* V

**Two Courses £24.5 | Three Courses £29.5**  
**Children aged under eight years: £12 | £15**

Dessert Wine 125ml

Chilean Late Harvest Riesling, £6.9

Australian Rutherglen Muscat, £8.9

With Cheese 125ml

Churchill's Port LBV, 2013, £7.5

Pomona, Somerset Cider Brandy Co, £7.5

**D Dairy-Free G Gluten-Free V Vegetarian Vg Vegan \* Version available**

*We cook from scratch in the kitchen, which makes most adjustments simple. However many of the dishes made in our kitchen contains nuts, dairy, gluten and other allergens and unfortunately we cannot guarantee that our food is completely allergen free. Please inform a member of staff if you have any dietary requirements*