

# Sample Sunday Lunch Menu

---

## To Start

Roasted celeriac & pepper soup, garlic croutons Vg D G\*

Ham hock terrine, piccalilli, seeded toast D G\*

Wild mushroom pate, toasted brioche, gremolata, vegetable crisps D\* Vg\* G\*

Torched Scottish smoked salmon, dill crème fraiche, dill pearls D\* G

## Main Courses

Roast sirloin of Osborne beef, duck fat roast potatoes, red wine pan gravy, Yorkshire pudding and seasonal vegetables G\* D\*

Roast loin of pork, roasted duck fat potatoes, red wine pan gravy, apple sauce seasonal vegetables G\* D\*

Whole grilled south coast lemon sole, new potatoes, tomato, lemon, caper & parsley dressing D G

Pea & leek risotto G D V

---

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 Pullen's Butcher in Milborne Port. Our dairy produce comes from Longmans of North Cadbury.

---

## Pudding

Glazed lemon tart, fresh berries V

Warm rice pudding, blackberry jam V

Westcountry Cheddar & Dorset Blue Vinny cheese, homemade chutney, grapes, crackers & our own pickles V G\*

Selection of locally made ice creams or sorbets V D\* Vg\*

## Coffee and petit fours

Two Courses £27 | Three Courses £34

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.*