



Sunday Lunch Menu

Starters

Soup of the Day | served with bread and butter (GF*) 7.50

Spicy Glazed Chicken Wings | Korean style chilli – glazed wings, spring onions, garlic and spicy yoghurt dip 8.50 (GF)

Duck Liver Parfait | fig relish, crisp dunster sourdough croutes, damson jelly (GF*) 9.50

Mackerel | chicory, orange & radish salad 8.50

Poached Pear, Devon Blue & Walnut Salad | rocket, aged balsamic and red wine dressing (GF, V, Ve*) 8.50

Mains

English Topside of Beef | (GF*) 17.50

Roasted Butternut Squash | (GF*, V*, Ve) 14.00

Little Oak Farm Roast Pork Loin | (GF*) 17.00

All served with roast potatoes, selection of veg and cauliflower cheese

Roast Beef & Horseradish Bap | tomato, rocket, roast potatoes and gravy (GF*) 13.50

Roast Pork Bap | apple sauce, roast potatoes, crackling and gravy (GF*) 13.00

Honey Roasted Gammon Sandwich | wholegrain mustard, mayo, tomato and a crisp salad (GF*) 12.00

Smoked Trout, Dill Cream Cheese & Avocado Bagel | pickled red onion, caper, rocket (GF*) 12.00

Quiche of the Day | skinny fries, Greek style feta and Heritage tomato salad (V) 15.50

Seafood Risotto | parmesan, basil and lovage pesto 19.50

Desserts

Apple & Berry Tart | egg custard 8.50

Dark & Stormy | rum and raisin ice cream, spiced rum (GF) 6.50

Selection of Ice Creams & Sorbets | 2 scoops / 3 scoops (GF, V, Ve*) 4.00/6.00

Citron Tart | raspberry sorbet, fresh raspberries 8.50

Allergens - If you have any dietary requirements including intolerances and allergens, please inform a member of staff before you order. Detailed allergen information is available for every dish that we serve. (V) = vegetarian (GF) = gluten free (GF*) = gluten free option available (Ve)=vegan (Ve*) = vegan option available