

# Sunday Lunch Menu

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## To Start

Locally-cured pastrami, remoulade, cornichons G

Soup of the day

Smoked fish parfait, pickled cucumbers, tarragon mayonnaise G\* D

Glazed marinated goat's cheese, paprika, pine nuts & onion jam, balsamic dressing V G

## Main Courses

Pan-fried guinea fowl breast duck fat roast potatoes, stuffing, pan gravy D\* G\*

Roast Dorset of beef, duck fat potatoes, Yorkshire pudding, red wine sauce D\* G\*

Torched seabass fillet, sautéed new potatoes, sauce vierge D G

Ravioli of spinach and ricotta, tomato and basil sauce, vegetarian parmesan V

*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

Sticky Toffee pudding, toffee sauce, vanilla ice cream G

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

Lemon and ginger cheesecake, raspberry coulis, fresh berries D\*

Selection of homemade ice creams - Selection of locally made sorbet V\* D\* G\*

## Two Courses £22 | Three Courses £27

### 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

Please inform a member of staff if you have any dietary requirements

D Dairy-Free D\* Dairy-free version  
G Gluten-Free G\* Gluten-free version  
V Vegetarian