

# Sunday Lunch Menu

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## To Start

Assiette of cured meats, olives, pickles, crostini D G

Soup of the day G\* D

Duo of smoked salmon and beetroot-cured gravlax, tarragon mayonnaise, lemon, gherkins D G

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

## Main Courses

Pan roasted chicken supreme, herb & apricot stuffing, duck fat roast potatoes, pan gravy D\* G\*

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

Torched seabass fillet, sauteed 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 meringue pie, raspberry coulis, lime crème fraiche, D

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

## 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 Vg Vegan