

SAMPLE SUNDAY LUNCH MENU

THREE COURSES £19.95

TWO COURSES £16.50

Cream of leek and potato soup

Rolled terrine of chicken, pancetta and pistachio with homemade chutney

Brixham crab paté with crème fraîche and granary toast

Goats cheese fondue with beetroot carpaccio and ciabatta crisps (v)

Roast rump of middle white pork with bramley apple purée

Braised shoulder of Raglan lamb with red cabbage and lamb jus

Fillet of Devon gurnard with smoked mussel velouté

Roasted and confit vegetables with parmesan polenta and tomato relish (v)

Pear and almond frangipane tart and vanilla cream

Dark chocolate brownie with coconut sorbet

Toffee panacotta with caramelized banana

A selection of farmhouse cheeses served with homemade chutney, biscuits, grapes and celery

Coffee & homemade fudge
(Espresso, Latte, Cappuccino, Regular)