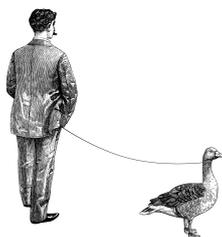


SUNDAY LUNCH

Sunday 19th November 2017



STARTERS

Smoked ham hock terrine, black pudding, pickled apple, garden herbs 7

Our garden beetroot, blue cheese, pear, croutons 7

Brixham mussels, Cotswold Cider, ale bread 7/13

Truffled cauliflower soup, curry, ale bread 6

MAINS

32 day dry aged rump of beef, Yorkshire pudding, duck fat roasted potatoes, horseradish 18

Roast loin of pork, duck fat roasted potatoes, apple sauce 16

Stone bass, smoked haddock, salsify, baby gem 22

Pearl barley, Jerusalem artichoke, roscoff onion, pecorino 16

Cauliflower cheese for two 3

Roasts served with seasonal greens and red cabbage

DESSERTS

Cheesecake, mango, kaffir lime, toasted nuts 7

Tonka bean panacotta, clementine, apple, granola 7

Sticky toffee pudding, stout butterscotch sauce, cream 7

CHEESE

Selection of English Cheeses: Lincolnshire poacher, Beauvale, Baron bigod

Sourdough crisp breads, quince, apple chutney 9

Please let us know when ordering if you have any allergies or intolerances