

# SUNDAY

## FOR THE TABLE

Bread of the day 6

Gordal olives - rosemary - garlic - lemon -chilli 6 (gf)

Harissa roasted nuts 5 (vg) (gf) (n)

2 COURSE £35

3 COURSE £45

## TO BEGIN

Roast Crowne Prince squash soup / coconut yoghurt / seeds 11 (vg) (gf)

Chicken liver and foie gras parfait - port - plum & blackberry

Salt cod scotch egg - sriracha rich yolk hollandaise - Chalk Valley watercress

Coal fired heritage beetroot - ajo blanco - burnt spring onion - guajillo

## TO FOLLOW

Rump cap of Devon beef - trimmings

Gara Tarka battered fish - hand cut chips - peas - tartare sauce - lemon - Cornish Vinegar

Whole marinated harissa sea bream - smoked butter - lemon - caper - parsley (gf)

Roast delica squash wellington - soft Devon goats cheese - butterbean - spinach - pine nut - trimmings (v)

## TO FINISH

Spiced rum sticky toffee pudding - caramel sauce - Devonshire clotted ice cream

Bread & butter pudding - custard - vanilla ice-cream

Local blackberry sorbet - spiced apple cake - blackberry

Pudding bar - nitro ice cream / 10 supplement

Vegetarian (v) Vegan (vg) Gluten Free (gf) Contains nuts (n) All our food is prepared in the kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team

