



SUNDAY LUNCH

TO BEGIN

Devonshire shellfish soup £9

Croutons, parmesan

Braised ham hock £10

Pressed smoked ham hock, parsley & tarragon, malt loaf

Glazed baby heritage carrot salad £11 (vg) (gf)

Tender stem broccoli, black lentil, whipped sesame tofu, cream

Torched Cornish mackerel cured in Gara gin £11 (gf)

Cucumber, horseradish crème fraiche, seed cracker, dill

TO FOLLOW

Sunday Roast £19.95

Dart Farm sirloin of beef

Or

Rolled shoulder of lamb

All served with roasted roots, roast potatoes, braised red cabbage, seasonal greens,
Yorkshire pudding, gravy

Wild Mushroom Risotto £18 (v) (gf)

King oyster mushroom, chive, truffle, Grana Panano

Devonshire brill on the bone £30 (gf)

Brill tranche, roast chicken butter sauce, pickled cockles, lilliput
capers, coastal greens

SIDES £5

Cauliflower Cheese

Grilled Hispi Cabbage, dulse butter, crispy sourdough

Rosemary salt fries

Roast potatoes

Vegetarian (v) Vegan (vg) Gluten Free (gf)

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