



SUNDAY LUNCH

TO BEGIN

Leek and potato soup £9 (v)
Crispy leek, chive oil

28 day aged beef fillet carpaccio £14 (gf)
Pickled Scottish girolles, Grana Padano, rocket

Tiger prawns £16 (gf)
White wine, garlic, dulse butter

Skate terrine £12 (gf)
Grapefruit, caper, crème fraiche, toasted foccacia

INDULGE

Messy Salcombe crab hot pot £45 (gf)

Large Salcombe crab claw, nduja, tiger prawns, mussels, clams, dulse & white wine butter, coastal greens

TO FOLLOW

Dart Farm aged sirloin of beef £25
Roast potatoes, steamed greens, braised red cabbage, confit carrot, Yorkshire pudding, gravy, horseradish crème fraiche

Lemon sole £36
Devon cider beurre blanc, Exmoor caviar, shrimp, chive

Devilled hassleback courgette £14 (vg) (gf)
Roast marinated courgette, smashed butterbean hummus, sticky red onion, puffed wild rice

SIDES £5

Cauliflower cheese
Roast potatoes
Greens
Dressed lettuce salad

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