



SUNDAY MENU – Starters £4, Mains £11.95, Kids main £6.95 & Desserts £4

Starters

Mushroom and Madeira soup with crusty bread
Grilled goats' cheese with an apple and walnut salad
Spiced whitebait with a smoked garlic aioli

Main course

Roast topside of Beef, Yorkshire pudding and horseradish sauce
Roast leg of local lamb with mint sauce
Roasted free range chicken breast
All served with seasonal veg, roast potatoes, gravy
Moroccan spiced vegetable tagine, apricot cous cous, harissa creme fraiche & toasted almonds *Can be Vegan – please ask*
Baked aubergine, heritage tomatoes, rosary goats cheese, crushed new potatoes and dressed leaves
Otter bitter battered Brixham fish, crushed peas, chips and tartare sauce
Pan fried hake, garlic roasted courgettes and herb mash

Desserts

Irish coffee crème brûlée
Apple crumble with custard, cream or ice cream
Lemon posset with a nut granola
Citrus cheesecake with raspberry puree
Mixed berry Eton mess
Yard Farm Ice creams: Strawberry, Chocolate, white chocolate and honeycomb, vanilla, or raspberry sorbet – (per scoop) 1.50
Cheese Board, selection of south west cheeses with cheese biscuits, homemade chutney, grapes and apple – (Supplement) 2.00

Food Allergies and Intolerance. Should you have concerns about an allergy or intolerance, please inform a member of staff before ordering food so that they can assist you in your choices. **Please Note.** We do use flour (gluten), nuts, dairy and other allergens in our busy kitchen, therefore, it is our legal obligation to inform you that all dishes could contain trace elements of these allergens.