

Menu

Boxing Day Sunday Lunch



Scotch egg | our house special s/w picalilli relish

Prawn cocktail | Marie Rose sauce, lemon, frisee leaf, ?GF

Butternut, carrot & ginger soup | freshly baked bread & oil/butter, VG, ?GF

Savoury pancake | diced ham & chicken wrapped crepe, bathed in Cheddar & cream

Game terrine | venison, pheasant, duck forcemeat pate, chutney & toast

Insalata | pulled Mozzarella, cut vine tomato, ripe avocado pear, GF

Melon & berries | orange pepper syrup, VG, GF

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Beef, ale & onion pie | tender beef, slow cooked in stout,
creamed potatoes & market vegetables

Roast pork loin | braised cabbage, cider gravy, apple sauce, mini roasties, GF

Roast sirloin of beef | West Country reared beef, Yorkshire pudding, roasties,
cauliflower cheese gratin, pan juices, Devon carrots, ?GF

Katsu curry | fresh panko crumbed chicken, sweet curry sauce, rice & Asian salad

Lamb | rump of local lamb, redcurrant jus, colcannon mash, market vegetables, GF

Tagine | spiced root vegetables, apricots & tomatoes. Herbed cous-cous, ?GF

Fish & chips | beer battered fillet of cod s/w hand cut chips, tartare sauce

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Cheese plate | Harbourne Blue, Devon Oke & Devon Maid, crackers & grapes, ?GF

Sticky toffee pudding | served warm with vanilla bean ice cream, toffee sauce

Lemon posset | served with meringue kiss & lemon curd, V, ?GF

Fresh fruit salad | served with fresh cream or ice cream, VG, GF

Fruit cheesecake | hand made gluten free base, GF