



SUNDAY ROAST

• 1 Course – £12.50 • 2 Courses – £ 15.00 • 3 Courses – £18.50

STARTERS

- Bowl of seasonal soup, croutons and crusty bread (v)**
 - Pear, walnut and blue cheese salad**
- Smoked salmon, dill & lemon dressing brown bread and salad**
 - Chicken liver parfait, apple chutney and melba toast**
- Devon dressed crab with mayonnaise, lemon and mixed salad**
 - Crispy fried calamari & Marie Rose sauce**
- Mussels in wine with leeks & garlic, our twist on moules marinière**
 - Half pint shell on prawns with brown bread & butter**

MAINS

- Roasted topside of beef, with all the trimmings and Yorkshire pudding**
 - Roasted shoulder of pork, with all the trimmings and apple sauce**
 - Grilled haddock, crushed potatoes and micro herbs**
 - Linguini, pesto, black olives, Parmesan and rocket (v)**
 - Grilled salmon with tomato and basil risotto and Parmesan tuile**
- Pan-fried whole plaice, new potato, lemon, parsley and capers sauce**
 - Bluefin fish and chips with lemon, mushy peas and tartar sauce**

SPECIAL COURSE TO SHARE

Bluefin roasting pot a whole roasted free range chicken, potatoes, cauliflower cheese, pot of gravy and vegetables to share at the table

GOOD FOR 4 PEOPLE TO SHARE - £40

PUDDINGS

- Vanilla panna cotta, coconut ice cream**
 - Apple crumble with milk ice cream**
 - Chocolate brownies, caramel sauce, ice cream**
 - Lemon tart**
 - Raspberry sorbet**
- Affogato with espresso or decaf espresso, homemade vanilla ice cream**
 - Variety of ice creams and sorbets**
 - British cheese board**

*The above are sample menus, subject to availability and subject to change.
We reserve the right to change prices at any time.*