



## Sunday A la Carte

**Aperitif** – Classic Champagne Cocktail - £12.5 || Negroni - £9.95

## Snacks

Homemade Bread & Butter - £3.5 || Nocellara Olives - £3.75 || Braised Beef Nuggets - £4  
English Charcuterie - £4 || Belgian Arms Pasties - £4

## Starters

Leek & Potato Soup, Homemade Bread & Butter - £6.5  
Chicken Liver Parfait, Red Onion & Apricot Chutney, Toasted Brioche - £8.5  
Beetroot Cured Chalk Stream Trout, Toast, Pickled Cucumber, Dill Cream Cheese - £9  
Pork Scotch Egg, Onion Ketchup, Pickled Shallots - £6  
Devon Crab & Smoked Salmon “Timbale” - £9  
Warm Root Vegetable Salad, Blue Cheese Mousse, Toasted Walnuts - £7.5

## Mains

Fish of the Day, Jerusalem Artichoke Puree, New Potatoes, Roasted Fennel Bulb - (*Market Price*)  
Butternut Squash Kerala Curry, Coconut Rice, Mango Chutney - 15.5

## Sunday Roasts

*Served with Steamed Greens, Roast Potatoes, Cauliflower Cheese, Yorkshire Pudding and Red Wine Gravy*

Fernygrove Farm Sirloin of Beef\* – 19.5  
Fernygrove Farm Pork Belly\* – 18  
Chicken Breast\* – 17  
Butternut Squash Wellington (*v*) – 16  
Children’s Roast Dinner – 10

## Sides

Roast Potatoes – £3.5 || Seasonal Greens - £3.5 || Cauliflower Cheese - £4 || Red Wine Gravy - £1.5

## Desserts

Lemon & Ginger Cheesecake, Berry Compote - £7  
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream – £7  
Spiced Carrot Cake, Orange Sorbet - £7  
Dark Chocolate Tart, Tuile, Caramel Ice Cream - £7  
Brandy Panna Cotta, Poached Figs, Fig Jam - £7  
A Selection of British Cheeses, Crackers, Fig Roll, Red Onion & Apricot Chutney - £12 (choose from 5/6)  
A Smidgen of British Cheese, Crackers, Fig Roll, Red Onion & Apricot Chutney - £5  
Ice Cream & Sorbet - £1.75 per scoop  
*Ice Cream – Hazelnut, Chocolate, Vanilla, Strawberry*  
*Sorbet – Blackberry, Lemon, Mango*

(v) Vegan || \*Gluten Free or Gluten Free option available

Please let us know if you have any dietary requirements or allergens, or if you require information on any ingredients used in our dishes