

SUNDAY



MENU

Starters

Leek and Potato Soup, *Herb Oil*

Brown and Forrest Cured Trout, *Horseradish Cream, Lime*

Goat's Cheese and Red Onion Tartine, *Seasonal Leaves, Walnuts, Aged Balsamic*

Morteau Sausage, *Rocket Salad, Cornichons, Wholegrain Mustard Dressing*

Mains

Roasted Somerset Sirloin of Beef, *Yorkshire Pudding, Duck Fat Potatoes, Seasonal Vegetables*

Roasted Bittescombe Leg of Lamb, *Poached Apricots, Duck Fat Potatoes, Seasonal Vegetables*

Brixham Hake, *Fregola, Cider Velouté, Samphire*

Sauteed Potato Gnocchi, *Wild Mushrooms, Parmesan*

Desserts

Pot au Chocolat, *Honeycomb Ice Cream, Cornish Sea Salt*

Lavender Crème Brûlée, *Vanilla Ice Cream*

Cheeses – 3 of our favourites, *Quince Paste, Crackers*

Bittescombe Eton Mess, *Raspberry Sorbet*

Ice Creams & Sorbets: *please ask for today's flavours*

2 COURSES £30 OR 3 COURSES £35

If you have any allergies or dietary requirements, please let one of our team know prior to ordering.