

SHORT & SWEET SUNDAY LUNGH

DFI

Warm Mini Bloomer with Garlic Butter or Balsamic Vinegar & Olive Oil 3.00

Warm Smoky Chilli Nuts 3.00

Puttanesca Olives 3.00

STARTERS

Soup of the Day – See Blackboard 5.50

Pulled Lamb Croquettes, Sauce Vierge & Baby Leaves 7.25

Warm Crispy Camembert, Tomato Chutney & Rocket 7.00

Brixham Crab, Potato Blini & Sour Cream,

Spring Onion Salsa 9.00

MAINS

Free-range Flat Iron Chicken, Confit Garlic, Butter & Lemon,
Skinny Chips 15.50

Breaded Aubergine, Mozzarella & Olive Escalope,
Tomato & Chilli Salsa 13.50

Slow & Low Barbecued Pork Belly Chop, Pulled Bacon Hash &
Green Chilli Slaw 16.75

Smoked Haddock & Prawn Fishcake, Wilted Spinach &
White Wine Butter Sauce 13.75

28 Day Dry-aged 80z Rump Cap Steak 19.75

SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables, Roasted Roots,
Yorkshire Pudding & Jugs of Gravy
Aubrey's Dry-aged Rump of Beef 15.00
Free-range Boneless Half Chicken 15.00
Jimmy Butler's Free-range Leg of Pork & Crackling 15.00
Summer Vegetable Wellington 13.50
MAKETHEMOST OF YOUR ROAST
Free-range Pork & Sage Stuffing 3.50 Cauliflower Cheese 3.75

PUDDINGS

Valrhona Chocolate & Salted Peanut Brownie,
Jude's Vanilla Ice Cream 6.00
Strawberry & Pistachio Pavlova 6.00
Iced Piña Colada Parfait & Lime Marshmallow 6.00
Warm Treacle Tart & Clotted Cream 6.00

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients. Children are heartily welcome & we are happy to make them simplified versions of our dishes. If your child would like a small portion at half price, please ask us. A 10% service charge is added to parties of six or more. All tips go to the team.