



SUNDAY LUNCH

Served until 5pm

1 course 22 / 2 courses 27 / 3 courses 32

STARTERS

Broccoli soup, Bath blue & almond crème fraîche

Calamari, fried squid, roasted garlic aioli

Somerset smoked, maple glazed pork belly bites, candied jalapeño slaw

Beetroot & goats cheese arancini, truffle aioli

Isle of Wight heritage tomato, basil pesto, creamy burrata

MAINS

All of our meats are reared from Greendale Farm in Exeter

Roast striploin of beef (£3 supplement)

Roast rack of pork, crispy crackling

Roast chicken supreme, sausage & apricot stuffing

Trio of meats (£5 supplement)

Lentil & butternut squash wellington, red wine gravy (Ve)

(All roasts are served with roast potatoes, Yorkshire pudding, seasonal vegetables, broccoli & leek gratin & chefs delicious gravy)

DESSERTS

Sticky toffee pudding, caramel sauce, vanilla ice cream

Salted caramel brownie, vanilla bean ice cream

Madagascan vanilla crème brûlée

Ice creams: vanilla / chocolate / strawberry

Sorbets: lemon / mango / blackcurrant

Our produce is locally sourced & organic where possible - please make your server aware of any food allergies or intolerances.

A discretionary service charge of 12.5% will be added to your bill.



For our extensive wine & cocktail range, and to view our daily offers, please ask to see our drinks book