

SUNDAY LUNCH

Sample

2-courses £25.00 or 3-courses £30.00

STARTERS

mackerel

smoked mackerel pate
pickled cucumber and crostini

blue cheese + spiced pears

Devon Blue cheese and spiced pears
with chicory and caramelized walnuts

duck

smooth duck liver parfait
with homemade brioche and chutney

carrot, honey + ginger

smooth carrot, honey + ginger soup
with fresh chives and a swirl of cream

MAINS

Sunday roast

roast sirloin of beef, roast potatoes and root vegetables
with Yorkshire pudding and horseradish sauce

sea bass

pan-fried sea bass fillet
cauliflower puree, Romanesco, capers,
almonds and chive beurre blanc

pork

slow-cooked pork belly
braised red cabbage, celeriac puree, broccoli with gratin Dauphinois

shallot

sweet, sticky tarte tatin
autumn vegetables and butter sauce

DESSERT

chocolate

Rising Sun millionaires' shortbread
with malt ice cream and fudge

sticky toffee pudding

butterscotch sauce, honeycomb ice cream

apple

vanilla crème, apple compote and almond crumble
and damson ripple ice cream

homemade ice creams and sorbets

(up to 3-scoops)

Ice cream

strawberry . chocolate . vanilla, salted caramel, honeycomb

Sorbet

raspberry, mango, black cherry, green apple, strawberry, orange, rhubarb

cheese board

Glastonbury Twanger + Somerset Brie + Katherine goat's cheese + Devon Blue
served with Quince paste, marinated baby figs, sourdough crackers and oatcakes

HOT DRINKS

We are not baristas but we do have a natty coffee machine
that serves consistently good coffee
all coffees available in regular or decaffeinated

Normal Coffee – served with cold milk on the side	£3.25
Americano (just black coffee)	£3.00
Espresso	£2.75
English Breakfast Tea	£3.00
Early Grey (please say if you would prefer lemon to milk)	£3.00
Chamomile	£2.50
Lemon & Ginger	£2.50
Peppermint	£2.50