



## Sample Sunday lunch

### Aperitif

**‘Tytherleigh’ Bloody Orange** £10.50

Tanqueray Flor de Sevilla gin, triple sec, orange bitters, Italian blood orange soda, candied orange

**‘Little Bee’ Pinot Gris Wild Ferment, Sharpham, England** 175ml £10.50

A complex and textured 'orange wine' made with 100% skin-contact Pinot Gris.

The nose has layered aromas of ruby grapefruit, white strawberry and orange peel with raspberry and sour stone fruit flavours on the palate (10.5% abv)

### Starter

Tiger prawn tortellino, tempura tiger prawn, tomato, basil oil, shellfish bisque, crispy basil £13.95

Creedy Carver duck liver parfait, pickled onion, apricot chutney, bacon & thyme toast £12.50

Parmesan rosti, compressed apple, cider gel, celery cress, cheddar custard £10.50

Heritage tomatoes, smoked labneh, crispy tomato skins, olive, garlic croutons, elderflower vinaigrette £11.95

### Main

Roast loin of Gloucester Old Spot pork from Belinda Ellis of Ilminster with apple sauce, pork, thyme & apricot stuffing, roasties & veg £22.95

Roast sirloin of pure Devon Red beef from Mr Tom Eames of Cotley with Yorkie, roasties & veg £25.95

Pan fried hake fillet, curried onions, samphire, café de Paris butter, parmentier potatoes, beurre blanc £26.50

Pan seared lamb rump, fennel compote, courgette, olive tapenade, tomato vinaigrette, potato rosti, lamb jus £30.50

Wild garlic gnocchi, marinated tomatoes, broccoli, pine nuts, pickled chilli, ricotta, arrabbiata sauce £24.50

Courgette fritters, warm bulgur wheat & broad bean salad, nasturtium pesto, pickled sweet peppers, courgette & basil purée £24.50

Cider battered fillet of haddock & chips with crushed peas or shallot salad and homemade tartar sauce £22.50

**All tips go to the staff in their entirety.**

**Tables of 8 or more will include a discretionary 12.5% service charge.**

**ALLERGENS - some of our food & beverages may contain allergens.**