



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

Cured mackerel, cucumber & red pepper salsa, chilled cucumber sauce, crackling crumb, horseradish cream £12.95

Creedy Carver duck liver parfait, pickled onion, date puree, bacon & thyme toast £12.50

Olive & rosemary hash, baba ganoush, radish & pomegranate salad, tomato relish £11.95

Roasted butternut squash, ricotta, puy lentils, pumpkin seed dukkah £10.50

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 chicken breast, yeast crumb, charred leek, tarragon gremolata, parmentier potatoes, chicken & leek sauce £28.50

Pan fried hake fillet, mussel chowder, rainbow chard, sweetcorn, pancetta, squid vinaigrette £26.50

Roasted cauliflower steak, cheddar custard, cauliflower purée, cavolo nero, apple, walnut dressing £24.50

Miso glazed celeriac fondant, shimeji mushrooms, celeriac & mushroom puree, crispy kale, orzo, hazelnut crumb, dashi £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.