



## 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

Torched cured salmon, tomato fondue, olive tapenade, coriander, linseed tuille £12.95

Venison tartare, shimeji a la Greque, truffled egg yolk, mushroom purée, thyme cracker £12.50

Goat's cheese mousse, pickled beetroot, port jelly, gingerbread purée, roasted walnuts, pink lady apple £10.50

Mushroom tart, cream cheese, sea herbs, crispy tarragon, spinach purée £11.95

### Main

Roast loin of Gloucester Old Spot pork from Belinda Ellis of Ilminster with apple sauce, sage & onion sausage meat stuffing, roasties & veg £23.95

Roast sirloin of pure Devon Red beef from Mr Tom Eames of Cotley with Yorkie, roasties & veg £26.95

Chicken breast, roasted cauliflower, cauliflower purée, punched potatoes, curly kale, game jus £28.50

Pan fried hake fillet, tempura tiger prawn, stir fried vegetables, saffron potato, lemongrass & ginger sauce £28.50

Curried parsnip pithivier, red lentil & spinach dahl, lime pickle, curly kale, coriander, raita £24.50

Butternut squash risotto, roasted squash, sage, pumpkin seeds, parmesan, lemon beurre noisette £24.50

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

### \*GAME DISHES MAY CONTAIN SHOT

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.