

# Sample Sunday Lunch

## Snacks

- Otis & Belle Sourdough**, smoked salt butter (v, gf\*,ve\*) 5  
**'Seaweed Crisps'**, cavolo nero, lemon salt (ve,gf) 3.5  
**Beetroot Hummus**, cracker bread (v) 6.5  
**Hooky Ale Rarebit**, brown sauce (v) 7

## Starters

- Jerusalem Artichoke Soup** (v, gf\*,ve\*) 11.5  
*Otis & Belle sourdough, smoked salt butter*  
**Local Woodland Pigeon Breast** (gf) 14  
*Celeriac risotto, girolles, black garlic ketchup, summer truffles*  
**Cornish Smoked Mackerel** (gf) 12  
*Burnt leek cream, chardonnay vinaigrette, basil & lemon*  
**Crispy Mac & Cheese** (v) 11  
*Tomato, courgette & chili jam*  
**Hand Picked Devon Crab On Toast** (gf) 15.5  
*Wakame salad, lumpfish, chive*  
**Air Dried Beef** (gf) 12.5  
*Breakfast radish, lemon dressing, parmesan*  
**Heritage Tomato** (ve,gf\*) 10  
*Sweet wine reduction, basil, fried herb breadcrumbs*  
**Jumbo Scallop "Coquilles St Jacques"** (gf\*) 19.5  
*Potato puree, scollop sauce, herb curst, apple & fennel jam*

## Fries served with...

- Rosemary salt (ve, gf\*) 5  
Katsu & Asian pickles (ve, gf) 6.5  
"Aspen" – Parmesan, shaved truffle & chive (v,gf\*) 9  
Crispy chicken skin & chicken mayo (gf\*) 6.5  
Crab & wakame seaweed salad (gf\*) 14

## Sides

- Ratte new potatoes & onions (v,gf,ve) 6  
Honey roast Parsnips (v,gf) 4.5  
Cauliflower Cheese (gf) 6  
Jumbo Pigs in Blankets (gf) 6.5  
Roasted tenderstem broccoli & pinenuts (gf,ve) 5

*For Vegan Options ask to see our 'Vegan Menu'*

(v) Vegetarian | (ve) Vegan | (ve\*) Vegan available | (gf) Gluten free | (gf\*) Gluten free available

**\*\*Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances\*\***

All prices are inclusive of VAT, a discretionary service charge of 10% will be added to your bill

## Mains

- Battered Fish & Chips** (gf\*) 20  
*Crushed minted peas, curry sauce, tartare*  
**Short Rib Beef Burger**(gf\*) 20  
*Brisket ragout, parmesan melt, pickle, fries, aioli*  
**Whole Cornish Plaice** (gf) 28  
*Roast potatoes, broccoli & samphire, shrimp & tarragon butter*  
**30oz Cote de Boeuf for two** (gf) 70  
*Horseradish cream, fries, watercress & pickled shallot*

## Our Roasts served with

*Candied red cabbage, crushed swede & carrot, roast potatoes, spring greens, Yorkshire pudding, red wine gravy*

- Dry Aged Sirloin of Beef** (gf\*) 24  
*Horseradish & wasabi sauce*  
**Roast Shoulder of Pork** (gf\*) 23  
*Apple sauce*  
**Miso Glazed Celeriac** (v,gf\*,ve\*) 23  
*Aioli*  
**Slow Cooked Lamb Henry** (gf\*) 26  
*Mint jelly*

## Desserts

- Victorian Plum Cobbler** (v) 10.5  
*Cinnamon spice, Madagascan bourbon vanilla ice cream*  
**Lemon & Vodka Mousse** 11  
*Gingerbread, hedgerow blackberries, lemon sorbet, raw honey*  
**Berry Bliss Eton Mess & Raspberry Sorbet** (v,gf\*) 11  
*Champagne jelly, clotted cream*  
**Banana Sticky Toffee Pudding** (v) 12  
*Toffee sauce, honeycomb ice cream*  
**Chocolate & Hazelnut Praline Ganache** (v,gf\*) 13  
*Hazelnut sphere, praline crisp, hazelnut & tonka ice cream*  
**Ice Cream & Sorbet** (v,gf\*) 9  
*Please select **THREE** from our daily selection*  
**Three Regional Cheeses** (v\*,gf\*) 13 | **Five Cheese** 17  
*Celery, grapes, biscuits, quince*

**Coffee & Petit Fours** (v\*,gf\*) 6