

While you choose...

WARM FOCACCIA & OLIVES vg Balsamic glaze & Devon cold-pressed oil	9	DUCK GYOZA Sweet chilli sauce and coriander	6
VENISON BON BON With Cornish smoked cheese, parsnip puree, parmesan cheese and mice	8.5 tro herbs	MAC & CHEESE BITES v	6
Starters			
AVOCADO & TOMATO BRUSCHETTA vc Sundried tomato, Chilli flakes, Devon cold-pressed rapeseed oil, pumpkin seeds, sourdough toast, garlic and chives	7.25	MACKEREL WITH ROMESCO SAUCE Grilled mackerel fillet, romesco sauce, gluten free toast, toasted almonds and charred lemon	8.5
SEASONAL SOUP v Warm bread and Trewithen Dairy Cornish butter	8	DUCK & ORANGE PATE Toasted focaccia, tomato chutney, micro coriander and red amaranth	8.5
PORK & VENISON SCOTCH EGG Black garlic mayonnaise, parmesan, watercress and chives	8.5	WOODLAND MUSHROOM ARANCINI v Parmesan crisp and white truffle & chive mayonnaise	8
Sunday Roasts Except Wellington, all served with You WEST COUNTRY BEEF TOPSIDE Tender roasted topside of West Country beef, served pink	rkshire pudding. 1	rosemary & roasted potatoes, parsnip, seasonal vegetables, cauliflower cheese and a r ROAST TURKEY Oven roasted, boned, and rolled British sliced turkey breast with a sage & onion pork stuffing	rich gravy 16.75
BRIE PASTRY TART v Oven-baked kale pastry tart filled with brie, beetroot & chutney	16.75	BAKED BUTTERNUT WELLINGTON vg Oven-baked Wellington filled with butternut squash, lentils and almonds	16.75
ROASTED BELLY OF PORK Slow-roasted rolled pork belly with salt & pepper crackling	16.75	oven baled weinigon med wat betterful squash, telelis and amonds	
add some extras			
CAULIFLOWER CHEESE v	3.75	ROSEMARY & SEA SALT ROAST POTATOES vg	3.75
YORKSHIRE PUDDING v	1	PIGS IN BLANKETS	5.25
Sides			
COLESLAW v Red onion, red cabbage, carrot, mayonnaise and chives	4.5	GARLIC PIZZA BREAD & CHEESE v Garlic butter and cheese	8.75
TRUFFLE CHIPS v Truffle mayonnaise, parmesan	6.5	CARAMELISED PEPPERED CREAMED LEEKS v Sautéed garlic and parsley	4.5



SUNDAY