

## DECEMBER SUNDAY LUNCH MENU

1 course - £10 – 2 course £14 – 3 course £17

Main Course Half Portion Half Price

### Starters £5

Roasted Parsnip Soup (V)

*Homemade soup finished with chilli infused olive oil and served with freshly baked ciabatta*

Bubble & Squeak (V)

*Greens & Potato shallow fried and served with a smoked paprika sauce*

Cheese & Bacon Tart

*Homemade tart, served warm with crisp dressed salad*

Potted Pork

*Minced pork seasoned with oregano, green pepper corn and pine nuts with Apple & Real Ale Chutney & Ciabatta*



### Main Courses £10

Roast Extra Mature Topside of Beef

Roast Loin of Pork

Butter Roasted Breast of Turkey

Roast Rump of Lamb (£2 supplement)

Vegetable Nut Roast with Apricot & Goats Cheese (V)

*All main courses served with Yorkshire Pudding, roast onion or chipolata & stuffing, roast potatoes and seasonal vegetable selection*

**FOUR ROAST  
MAIN COURSE**

*Beef, Pork, Turkey &  
Lamb*

**£1**

**supplement**

**Individual Cauliflower Cheese or Cheesy Leeks**

**£2.50**

### Desserts £5

Cranberry and Ginger Nut Crumble

*This month's homemade crumble served with Devon custard*

Bread & Butter Pudding

*Homemade Classic Winter 'Pud' served with crème fraiche*

Apple Pie

*Our Homemade deep apple pie Devon custard*

West Country mature Cheddar

*Taw Valley Mature Cheddar with biscuits*

