

JANUARY SUNDAY LUNCH MENU

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

Main Course Half Portion Half Price

Starters £5

Cauliflower and Stilton Soup (V)

Homemade soup served with freshly baked ciabatta

Corned Beef Hash

Corned Beef & Potato, pan fried and topped with a fried Free Range Egg served with HP sauce

Wild Mushroom Risotto (V)

Homemade risotto with wild mushrooms and drizzled with truffle infused olive oil, with spicy rocket

Tomato & Basil Bruschetta (V)

Toasted ciabatta topped with tomato, garlic, olive oil and basil

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

Black Cherry 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