

FEBRUARY SUNDAY LUNCH MENU

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

Main Course Half Portion Half Price

Starters £5

Italian Herb Carrot Soup (V)

Homemade soup served with freshly baked ciabatta

Breakfast Salad

Bacon and Black Pudding on a bed of crisp salad Topped with a Poached Egg & Croutons

Goats Cheese & Mushroom Tart (V)

Homemade shortcrust tart with crisp salad and real ale chutney

Tomato & Feta salad (V)

Sliced tomato with feta cheese drenched in vinaigrette and sea salt with fresh 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

Peach 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