

APRIL SUNDAY LUNCH MENU

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

Main Course - Half Portion Available - Half Price

Starters £5

Pea, Mint & Spring Onion Soup (V)

Served with freshly baked ciabatta

Warm Pear & Stilton (V)

Grilled pear with a creamy stilton sauce garnished with spicy rocket

Omelette Arnold Bennet

Baby one egg Smoked Haddock omelette topped with mature Taw Valley cheddar and glazed with hollandaise sauce

Tuna & Egg Salad

Crisp salad with flaked tuna and boiled egg dressed with H&G vinaigrette

Main Courses £10

Roast Extra Mature Topside of Beef

Roast Pork Loin and Slow Cooked Pork Belly with crackling

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

Apple & Blackberry 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