

## MARCH SUNDAY LUNCH MENU

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

**Main Course Half Portion Half Price**

### Starters £5

Leek & Potato Soup (V)

*Finished with cream and dried chives, served with freshly baked ciabatta*

Potted Beef

*Minced beef with onions and horseradish served with toasted ciabatta fingers*

Cheese Croquettes (V)

*Potato, onion and cheese, bread crumbed and deep fried served with a rustic tomato sauce*

Chicken Skewer

*Chicken Onion & Pepper skewer with sweet chilli sauce*

### Main Courses £10

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

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)

**FOUR ROAST  
MAIN COURSE**

*Beef, Pork, Turkey &  
Lamb*

**£1**

**supplement**

**Individual Cauliflower Cheese or Cheesy Leeks**

**£2.50**

### Desserts £5

Rhubarb 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*