

MAY SUNDAY LUNCH MENU

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

Main Course - Half Portion Available - Half Price

Starters £5

White Onion Soup (V)

Served with freshly baked ciabatta

Tomato & Basil Bruschetta (V)

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

Baked Macaroni Cheese (V)

Individual macaroni cheese with Taw valley mature Cheddar and garlic toasted ciabatta finger (for dipping)

Breakfast Salad

Crisp salad with bacon, black pudding and crouton topped with a free range poached egg.

Main Courses £10

Roast Extra Mature Topside of Beef

Slow roasted for twelve hours

Pork Five Ways,

Roast Loin, Slow Cooked Belly, Crackling, Pork Sausage wrapped in smoked bacon

Roasted Breast of Turkey

Slow cooked to retain all its juices

Roast Rump of Lamb (£2 supplement)

Beautifully tender

Vegetable Nut Roast with Apricot & Goats Cheese(V)

You don't have to be a vegetarian to enjoy this delicious roast

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

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 'Pud' served with crème fraiche

Apple Pie

Our Homemade deep apple pie Devon custard

West Country mature Cheddar

Taw Valley Mature Cheddar with biscuits

**FOUR ROAST
MAIN COURSE**

Beef, Pork, Turkey & Lamb

£1

supplement