

# JUNE SUNDAY LUNCH MENU

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

**Main Course - Half Portion Available - Half Price**

## Starters £5

Cream of Celery Soup (V)

*Drizzled with basil infused oil and served with freshly baked ciabatta*

Tomato & Feta Salad (V)

*Sliced Vine Tomato with feta cheese drenched in our own vinaigrette and sea salt with fresh basil*

Courgette Smoked Salmon

*Courgette spaghetti marinated in lemon & dill with strips of smoked salmon*

Pissaladieres (V)

*South of France Classic, warm onion tart with crisp rocket.*

## 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*

Summer Fruit Meringue

*Meringue nest filled with crème fresh and topped with summer fruits*

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**