

JULY SUNDAY LUNCH MENU

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

Main Course - Half Portion Available - Half Price

Starters £5

Carrot Soup (V)

Drizzled with chilli infused oil and served with freshly baked ciabatta

Tomato & Basil Bruschetta (V)

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

Mixed Seafood Timbale

Prawns, Mussels & squid fried with rice in butter and smoked paprika served with spicy rocket

Egg Florentine (V)

Poached Egg on a bed of spinach, topped with cheese sauce and served with toasted soldiers

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*

**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

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