

AUGUST SUNDAY LUNCH MENU

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

Main Course - Half Portion Available - Half Price

Starters £5

Vichyssoise (V) *CHILLED SOUP*

Classic Summer Leek and Potato soup finished with cream served with freshly baked ciabatta

Quorn Kebab (V)

Quorn, Onions and Peppers drizzled with sweet chilli and grilled served on a bed of salad

Breakfast Salad

Crisp salad with bacon, black pudding and croutons topped with a poached egg

Mushroom Bruschetta (V)

Toasted Ciabatta topped with fried mushrooms, chopped basil and a hint of truffle oil

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

Black Cherry 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