



Sample Sunday Menu

12pm – 5pm

Olives 3.50 Wasabi Mixed Nuts 2.50

Aperitifs

Peach Bellini	8.00
Blood Orange Negroni	8.50
House Bloody Mary	7.00
Smoked Bloody Mary, Pancetta Crisp	8.00

White by the glass

2016 Mad Fish, Riesling	5.75/7.50
2015 Gruner Veltliner, Hopley	5.85/7.50
2015 Trimbach, Pinot Blanc	6.10/8.25

Red by the glass

2014 Castillo Ladera, Temp/Syrah	3.85/5
2009 Mas Delmera, Monastrell	5.20/7
2013 Blaufränkisch, Höpler	6.50/8

Starter

Caramelised Cauliflower Veloute, Caper & Chive Dressing	7.00
Seared Chicory, Pear, Gruyere, Quince	7.50
River Teign Mussel Chowder	8.50
Whole Roast Quail, Salt-Baked Celeriac, Apple	9.00

Main Course

Pork Belly, Apple, Celeriac	13.00
Beef Topside and Shortrib, Carrot	14.50
Potato Gnocchi, Braised Leeks and Calcots, Field Mushroom	12.00
Whole Roast Lemon Sole, Violet Artichoke, Monks beard	18.00

Served with Duck Fat Roast Potatoes, Leeks & Greens, Braised Red Cabbage, Bashed Swede & Yorkie



Chocolate Cremeux, Banana Ice Cream, Caramelised Milk Solids 7.00
2013 Late Harvest Tokaj Katinka, Patricius 7.50

Prune & Armagnac Soufflé, Vanilla Ice Cream 9.00
2013 Clos Dady, Sauternes 7.20

White Chocolate Cream Cheese, Rhubarb, Rosemary Ice Cream 9.00
2011 I Capitelli IGT, Anselmi 7.90

Ice Creams/Sorbets: 1 scoop 2.50, 2 scoops 4.50, 3 scoops 6.00

Vanilla, Earl Grey, Banana Ice Creams

Malted Milk, Rhubarb Sorbets

Cheese (3.50 per cheese with Oat Cakes, Crackers, Red Onion Chutney):
(10 yr Tawny Port 4.70 LBV Port 3.65 Pedro Ximenez 4.90)

Gorwydd Caerphilly (Unpasteurised Cows, Ceredigion)
This cheese has a springy, citric, lactic center with a mushroomy cream under the rind

Wigmore (Unpasteurised Cows, West Cork)
Delicate and sweet, Milky cheese with floral flavours. The paste is soft and edible and the rind is chewy and savoury.

Keens Cheddar (Unpasteurised Cows, Wincanton)
Buttery & complex, medium acidity, the flavours take time to develop in the mouth

Barkham Blue (Unpasteurised Cows, Hampshire/Berkshire)
A creamy, slightly open textured cheese with a rustic rind and a yellow, moist interior streaked with blue veins

La Bouse (Unpasteurised Cows, Sweden)
Soft, creamy double milk cows cheese, subtle and well rounded

DIGESTIFS

Espresso Martini 8
Black Cow Vodka, Kablua, Double Espresso

Cognac Con Leche 8
Cognac, Tawny Port, Demerara Syrup, Egg