



Sunday Menu

Two courses £19.95 / Three courses £23.95

Pre-starters

Salt cod scotch egg and fennel purée

Mushroom soup with tarragon oil

Curried Devon crab and brown shrimp poppadom

Pre starters £3 supplement each

Starters

Beurre noisette butternut squash / goats' cheese mousse / poached pear - £7

Mackerel / burnt apple purée / smoked cheese / pickled golden beetroots - £8

Pork & black pudding fritter / burnt apple / pickles- £7

Mains

Roasted sirloin of beef / creamed cabbage / all the trimmings - £15

Three ways of Wye Valley asparagus / cauliflower / Parmesan custard - £14

Pan-fried pollock / celeriac / wild asparagus / brandard croquette - £17

To follow

Frangipane / plum consommé / café latte ice cream / blowtorched plum - £7

Strawberry parfait / clotted cream / lime curd ice cream / macerated strawberries - £8

A selection of West Country cheeses / rhubarb chutney / crackers - £10