



Sunday lunch



Smoked salmon

Homemade smoked salmon, rosti potato, dill & lemon crème fraiche 9.00

Devon blue cheese mushrooms

Mushrooms in a blue cheese & garlic cream sauce, char-grilled sour dough 6.50

Baked camembert

Served with warm artisan mini bread loaves, port & redcurrant sauce 12.50

Breaded whitebait

dressed leaves & garlic mayo 6.95

King prawns in filo pastry

chilli mayo, salad garnish 7.95

Roasts

All roasts are served with roast potatoes, homemade Yorkshire pudding

Gravy & mixed vegetables

Roast sirloin of beef, aged in house for 21 days 14.00

Roast loin of pork, crackling 13.50

Roast turkey, pigs in blankets 13.50

Sweet potato & cashew nut tart 11.50

Honey & mustard glazed rare breed ham

our ham is cooked in-house alongside local free range eggs & hand cut chips (gf) 8.50/12.50

Teignmouth beer battered cod

Hand cut chips, mushy peas & home-made tartare sauce 8.50/13.50

Wholetail breaded scampi

Hand cut chips, garden peas & home-made tartare sauce 8.50/12.00

Wagyu beef burger

Tomato & caramelized onion chutney, buttermilk toasted bun, sweet potato fries, panko beer onion rings & coleslaw £13.50 Add cheese/bacon/blue cheese/fried onion 1.00 each / vegan option available

Thai yellow vegetable curry

Sweet potato, butternut squash, chick pea & spinach sticky jasmine sticky rice 12.50