

July Sunday Menu

Sunday Set Menu



Lamb shawarma, sumac red onion, ras el hanout yogurt

or

Buffalo mozzarella salad, roasted red peppers, capers, red onion, sun-dried tomato, rocket pesto

Roast Herefordshire sirloin of beef or Roast chicken supreme

with duck fat roast potatoes, fennel seed & honey glazed carrots, savoy cabbage & bacon, tenderstem broccoli, Yorkshire pudding, gravy

Lavender & mint pannacotta, macerated berries, ginger crumb

or

Coconut & cinnamon macaroons, salted dulce de leche, biscoff ice cream

2 courses for £24 / 3 courses for £28

Nibbles & Starters

Locally baked bread & butter 5.5

Kalamata black olives 4

Pan fried brixham scallops, roasted cauliflower purée, black pudding, romesco sauce 12.

Godello, 2020, Mara Martin, Martin Codax, Galicia, Spain 8

Melted provolone cheese, balsamic vinegar, pickled shallots, tomato chutney, sourdough 7.5

Chenin Blanc 2020, False Bay, Swaziland, South Africa 7

Pan fried mushrooms on garlic toast, poached free range hen egg 7.5

Carignan, 2020, Martinfort, Vieilles Vignes, Pays d'Oc, France 6

Mains

8oz Onglet steak, Koffmann's fries, baby leaf salad & Chimmichurri sauce 24

Nero d'Avola/Frappato, 2020, u...Passimento, Baglio Gibellina, Sicily 7.5

Pan fried mackerel fillet, chorizo, new potatoes, samphire, smoked paprika aioli 21

Marsanne, 2018, Tahblik, Nagambie Lakes, Victoria, Australia 7.5

Pea risotto, sun-dried tomato & gorgonzola, rocket pesto 16

Siegerrebe, 2021, Wythall Estate, Herefordshire, uk 8

Huntsham farm longhorn beef cheeseburger, bacon, seeded brioche bun, dill gherkin, red onion, tomato, aioli, twice cooked maris piper chips 16

Grenache/Syrah, 2020, La Cabane, Pays d'Oc, France 5.5

Haloumi burger, spiced tomato chutney, dill gherkin, red onion, tomato, twice cooked maris piper chips 14

Pinot Grigio, 2020, Paparuda, Cremale Reclas, Romania 5.5

Not all ingredients are stated on the menu, should you have any dietary requirements or allergies please inform a member of staff, items in italics are matching wine pairing for the dish, glass sizes are 175ml & wine pricing is indicated on the right. We only make a limited number of roasts fresh for the day so we can run out, please feel free to reserve any to avoid disappointment, especially if you book a later time

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Desserts

Lavender & mint pannacotta, macerated berries, ginger crumb	7.5
Coconut & cinnamon macaroons, salted toffee sauce, cream liqueur & almond ice cream	7
Lemon tart, lavender ice cream	7.5
Affogatto - vanilla ice cream with espresso	4.5
Cheeseboard - Stinking bishop, Cornish blue, Cheddar gorge, Cornish yarg, crackers, apple & brandy chutney	13
Homemade ice creams (3 scoops)	6.5
peanut butter / blackcurrant jam / rum & raisin / biscoff / lavender strawberry / dark chocolate fudge / lime & peppermint / vanilla cream liqueur & almond / tonka bean shortbread / blueberry & elderflower	

Dessert Wines

Dom. l'Ancienne Cure, 2019, Monbazillac, France (125ml) <i>Peach, caramel, nectarine</i>	9	25
Black Muscat, Elsyium, 2021, Quady, California, USA (125ml) <i>Cranberry, cherry, lychee</i>	11	35
Quinta de la Rosa extra dry white port (75ml) <i>Pear drop, lemon, honey</i>	6	35
Taylors 10 year tawny port, Portugal (75ml) <i>Toffee, nutty, coffee</i>	6.5	60
Espresso Martini Vodka / Expré / Cazcabel / Espresso / Gomme		9
Liqueur Coffee (Choose either:) Jameson / Brandy / Dark Rum / Vodka / Whisky / Amaretto		9

Tea & Coffee

Americano 3.50 / Cappuccino 3.50 / Latte 3.50 / Flat White 3.50 / Espresso 2
Double Espresso 2.50 / Hot Chocolate 4 / Selection of teas available 3.50

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