

SAMPLE SUNDAY LUNCH MENU

Roasted crown prince pumpkin velouté

nutmeg cream, crispy chickpeas, mustard frill

Prawn & crayfish cocktail

sweet chilli, cashew, coriander, cress, sesame

Chicken liver parfait

truffle butter, red onion marmalade, pickles, toasted brioche

Goat's cheese mousse

onion ash, heritage tomato, black olive, purple basil

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Sirloin of Devon beef

spiced brisket, roasted shallots, Yorkshire pudding, watercress, Jail Ale gravy

Roasted leg of Dartmoor lamb

glazed carrots, cavolo nero, salsa verde

Cornish hake

garlic cream potatoes, buttered greens, caper beurre blanc

Hazelnut & aubergine nut roast

roast potatoes, glazed vegetables, buttered greens, blue cheese sauce

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Lemon posset

honey granola, lemon curd, vanilla foam

Dark chocolate delice

peanut brittle, vanilla ice cream, smoked sea salt

Sticky toffee pudding

Langage Farm clotted cream, toffee sauce

West Country cheeses

Devon chutney, crackers, grapes