

The Sun Sample Menu

Lemon & thyme infused olives £3.25 (ve)

Bread board - warm sourdough boule with butter £4 (v)

Starters & sharers

To share - vegetable patch - chargrilled asparagus, rosemary & lemon breaded courgettes, olives, sun dried tomatoes, curried beans, garlic-studded melting camembert, spicy cauliflower fritters, houmous and crudités £21 (a, v)

Lemon & thyme infused olives £3.25 (ve)

Beef carpaccio served with capers and celeriac remoulade £7.25

Smoked salmon, sourdough, crème fraîche and capers £7.50

To share - rosemary & garlic baked camembert served with warm sourdough and celery £11 (v)

To share - the continental board - rosemary & garlic studded camembert baked in sourdough, cured Calabrian meats, smoked duck breast, carved ham, lemon & thyme infused olives and 'nduja sausage £27

Devon crab on toasted sourdough with avocado £7.25

Avocado and free range poached egg on toasted sourdough, drizzled with a sunflower seed & herb dressing £5.50 (v)

Salads & light mains

Chargrilled halloumi, avocado & papaya salad, served with red pepper and onion, drizzled with citrus dressing £11.50 (v)

Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons £10

Seared tuna served on a bed of fine beans, sun dried tomatoes, olives and red onion £12.75

Main courses

Fish & chips - line-caught cod, ale-battered, served with triple-cooked chips, mushy peas & tartare sauce £12.25 (a)

Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries £11.95

Carved ham, fried free-range eggs and triple-cooked chips £9.75

Handmade chicken Kiev, creamy mash and cavolo nero £10.50

Sausage & mash - Cherry Orchard Farm horseshoe sausage, spring onion mash, crispy onions & a red wine jus £12.50

21-day aged sirloin steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips and a horseradish butter £15

Fisherman's fry - scampi, hand-battered cod and

*breaded lemon sole goujons, served with curried beans
and triple-cooked chips £15.50 (a)*

*Red pepper & quinoa burger in an ancient grain bun
with marmalade-roasted beets, lentils and pickled
walnuts drizzled with a sunflower seed & herb dressing
£10.25 (ve)*

*Goat's cheese & beetroot tart with ribbons of carrots,
courgettes and celeriac, served with a citrus dressing
£9.50 (v)*

Sides

Fries £3

Sweet potato fries £3.50

Coleslaw £2.50

Onion rings £2.50 (a)

Watercress & shaved hard cheese salad £3.50

Desserts

*British cheese board including Cornish blue,
Wensleydale with cranberry, Sandham's crumbly
Lancashire and St. Helen's Farm goat's cheese, served
with celery, savoury biscuits and red onion chutney
£7.75 (v)*

*Warm chocolate brownie served with hazelnut ice
cream £5.50 (v, n)*

*To share - an almond choux pastry ring filled with
chocolate cream, served with hot chocolate sauce and
hazelnut ice cream £11.75 (n)*

*Rhubarb & ricotta cheesecake with strawberry
compote £5.75*

Sticky toffee pudding and vanilla ice cream £5.50 (v, n)

*(a) contains alcohol, (v) vegetarian, (ve) vegan, (n)
contains nuts*