



Sunday lunch Menu

Small plates

Freshly prepared soup with toasted breads & salted butter £6.5

Cheesy jalapeno bites, fresh salsa & sour cream £6

Rustic Paté, balsamic red onion marmalade & toast £6.5

Melville fishcake, charred lemon, salad & tzatziki dip £6.5

Panko bread crumbed Calamari with leaves & lemon aioli £7

To Share

Rustic Breads- grilled breads with English butter, tzatziki, houmous & salsa £8

Garlic & Rosemary baked Camembert, topped with pancetta, apple & cider chutney £14

Seafood board salt & pepper calamari, breaded whitebait, tempura prawns, lemon aioli & tzatziki dips £14

Mains

Steak beef burger with Steak mince, leaves, steak tomato, sliced gherkin & fresh onions £12.5

Lamb burger in a brioche bun, minted yoghurt, tomato & red onion £12.5

Beer battered cod fillet, gastro chips, garden peas & tartar sauce £14.5

Chargrilled marinated Cajun Chicken Breast, skinny fries, mixed leaves & slaw £15

Sunday Roasts

Mushroom, brie, hazelnut & cranberry wellington £12.75

Roast turkey with apricot & chive stuffing £14

Hog roast stuffed with cranberry & chestnut £15.5

Roasted leg of Lamb £16.5

Roasted Striploin of Beef £17.5

Our roasts are served with roasted potatoes, Yorkshire pudding & a selection of seasonal vegetables

Puddings

Ice- Cream per boule £2.5 Classic Chocolate, Strawberry gelato, Vanilla fudge brownie, Raspberry ripple, Amaretto, Vanilla pod, Banana, Minted chocolate

Winter fruit & white chocolate cheesecake £6

Chocolate brownie, roasted cherries & vanilla dream ice-cream £6.5

Treacle sponge & Devon custard £6.5

Crème caramel bavarois & salted butterscotch sauce £6.5

Bourbon Pecan Pie with crème anglaise £7

The small print

Sorry our kitchen team do handle nuts & gluten products and therefore by law we cannot state that any dish is 100% gluten or nut free. We do try and remove all bones from our fish, however we do occasionally miss one sorry! There is a discretionary service charge of 10% on all tables of 8 and above- 100% of all tips are shared equally throughout the team.