

SUNDAY

TODAY'S SPECIALS

Please ask to see our seasonal specials menu.

TO NIBBLE

NOCELLARA OLIVES £2.95

ARTISAN RUSTIC BREADS with flavoured butter, olive oil & balsamic vinegar and Nocellara olives £5.25

GARLIC PIZZETTE with rocket and Parmesan £6.95

TO SHARE

STICKY PLATTER Spiced lamb koftas with chilli jam, pistou chicken skewers, BBQ ribs, flatbread and tzatziki £17.50

FISHERMAN'S PLATTER Sloe gin smoked salmon, salmon caviar, crayfish cocktail in bloody mary ketchup, salt & szechuan pepper squid, smoked mackerel, Devon crab mayonnaise with toasted rustic bread and aioli £13.95

BOX-BAKED CAMEMBERT topped with hazelnuts & apricots, with suprema bocata bread and celery £10.95

MEDITERRANEAN MEZZE Baba ghanoush, crumbed aubergines, tzatziki, harissa hummus, flatbread and chilli-roasted seeds £12.95

STARTERS

SCALLOPS OF THE DAY £9.95

CRAYFISH & CRAB POT in Devon crab mayonnaise with suprema bocata bread £7.95

SOUP OF THE DAY with artisan rustic bread and butter £4.95

BEECH MUSHROOMS in a white wine & black garlic cream sauce with poached egg and herb brioche £6.95

SALT & SZECHUAN PEPPER SQUID with aioli £5.95

BURY BLACK PUDDING POTATO CAKE with poached egg, spinach and whisky hollandaise £5.95

DEEP-FRIED SOMERSET BRIE in panko breadcrumbs with apricot & cumin chutney £5.95

CROXTON MANOR CHEDDAR & BRAMLEY APPLE TART with walnut pesto £6.50

CHICKEN LIVER, SHERRY & BALSAMIC PARFAIT with crostini £7.95

HOME-MADE SPICED LAMB KOFTAS with tzatziki coleslaw and chilli jam £6.95

PAN-FRIED TIGER PRAWNS with garlic & parsley butter *or* sweet chilli & ginger £8.95

ROASTS

Our meat roasts are served with goose-fat-roasted potatoes, British winter greens, honey-roasted carrots & parsnips, slow-braised red onion, Yorkshire puddings & gravy. Served all day.

ROAST RIB OF BEEF with coarse-grain mustard rub and creamed English horseradish £14.95

ROAST PORK LOIN with apple & vanilla purée, crackling and pork, apricot & sage stuffing £12.95

ROAST CHICKEN with bread sauce, a pig in blanket and pork, apricot & sage stuffing £13.95

ROAST LEG OF LAMB served off the bone with mint & caper marinade and pork, apricot & sage stuffing £17.25

PARSNIP, STILTON & CRANBERRY NUT ROAST made with peanuts, almonds & walnuts with vegetarian roasted potatoes and onion gravy £12.95

TRIO OF ROASTS Beef, pork and chicken with a pig in blanket, crackling, apple & vanilla purée, and pork, apricot & sage stuffing £16.95

Turn over for our main courses, sides and desserts...

MAIN COURSES

DUCK LEG CONFIT AND WAFFLE with sweet potato fries, winter greens, borage honey roasted pineapple and jus £15.50

STEAK, MUSHROOM & DOOMBAR ALE PIE with winter greens, mashed potato and thyme-glazed carrots £14.50

HOME-MADE BRITISH BEEF BURGER with smoked Irish Cheddar, gherkin, mustard mayonnaise, relish and fries £12.50

Add: Bacon / Chorizo / Cropwell Bishop Stilton / Flat mushroom £1.50 | BBQ pulled pork £3.50 | 1/2 Lobster tail £5.95

BEER-BATTERED LINE-CAUGHT COD with twice-cooked chunky chips, minted pea purée and tartare sauce £12.50

SPIT-ROASTED CHICKEN with lemon & garlic confit, fries, jus and aioli £12.95

BATTERED HALLOUMI in garlic & buttermilk with twice-cooked chunky chips, minted pea purée and tartare sauce £11.95

HOME-MADE PUMPKIN & AMARETTI FILLED SPIGA PASTA in a white wine sauce with roasted squash, spinach and walnut pesto £10.50

ROASTED VEGETABLE & OLIVE TART filled with parsnips, squash & caramelised onion in a white wine & stilton sauce, topped with Romano pepper and pumpkin seeds £10.95

WHOLE FOOD SALAD with roasted squash, red peppers, bulgar wheat, quinoa, edamame beans, baby kale, pomegranate and chilli-roasted seeds with a balsamic, raspberry & black pepper dressing £9.95

Add: Chicken £3.00 | Salmon £4.00 | Goat's curd £2.00 | Halloumi £2.25

STICKY CRISPY DUCK SALAD with plum, hoisin & sweet chilli sauce, mooli, cucumber & carrot ribbons and toasted sesame seeds £12.95

PAN-FRIED SEABASS FILLETS with tenderstem broccoli, Romano pepper, Portobello mushrooms, feta and a pineapple & sesame dressing £13.50

WHOLE ROASTED SOLE with a brioche & Parmesan crust, samphire & brown shrimp tossed in beurre noisette with basil & mint baby potatoes (*this dish contains bones*) £19.95

9OZ CASTERBRIDGE 28-DAY-AGED RIB-EYE STEAK with twice-cooked chunky chips, crispy onions and rocket £21.95

Add: Peppercorn sauce / Red wine jus £1.50 | Tiger prawns £3.95 | 1/2 Lobster tail £5.95

7OZ FILLET STEAK with dauphinoise potatoes, roasted mushroom and caramelised shallot, béarnaise sauce and a rosemary, tomato & garlic jelly £23.50

Add: Peppercorn sauce / Red wine jus £1.50 | Tiger prawns £3.95 | 1/2 Lobster tail £5.95

SIDES

Pigs in blankets £3.00 | Cauliflower cheese £3.00 | Mashed potato £3.00 | Basil & mint baby potatoes £3.00 | Creamed spinach £4.00

Winter greens £3.00 | Sweet potato fries with Parmesan & rosemary £3.75 | Fries & aioli £3.00 | Twice-cooked chunky chips £3.50

Dauphinoise potatoes £4.00 | Dressed house salad £3.00

DESSERTS

THE HOUSE SHARER Rum & raisin crème brûlée, chocolate brownie, treacle tart and Glenown Farm vanilla ice cream cookie sandwich £11.50

WARM CHOCOLATE FONDANT with Glenown Farm double chocolate ice cream & golden dusted berries £6.95

STRAWBERRY ETON MESS with blackcurrant meringue & lemon verbena syrup £6.50

WARM TREACLE TART with whipped cream and lemon verbena syrup £5.95

RUM & RAISIN CRÈME BRÛLÉE with coconut flavour sugar £5.95

WARM BELGIAN CHOCOLATE BROWNIE with Glenown Farm vanilla ice cream £6.50

BRAMLEY APPLE & BLACKCURRANT CRUMBLE with custard £5.95

STICKY TOFFEE PUDDING with Glenown Farm vanilla ice cream £5.95

JUDE'S SORBET SELECTION Blood orange and blackcurrant sorbet with berries & strawberry coulis £4.95

MINI DESSERT AND A HOT DRINK Choose from chocolate brownie, rum & raisin crème brûlée, treacle tart or mini crumble £4.95

GLENOWN FARM ICE CREAM & HOME-BAKED TRIPLE CHOCOLATE COOKIES Choose three scoops from vanilla, caramel, double chocolate and strawberry £4.95

SELECTION OF BRITISH CHEESES with Fudge's nut & mixed seed biscuits, celery and baby figs in a spiced rum syrup £8.50