

Sunday Menu

Duo of local 'Angus' (Gfo) Slow roasted back rib and braised shin of beef, homemade Yorkshire pudding, homemade horseradish.	£22
Trio of Jim Baker's 'Old Spot' (Gfo) Slow roast belly pork, sea salt & fennel crackling, chipolata pig in blanket, caramelised onion & herb sausage stuffing ball with homemade apple sauce.	£22
Duo of Local 'Free Range' Chicken (Gfo) Garlic & herb pan-roasted chicken supreme with a chicken, mushroom, & tarragon stuffing ball and homemade bread sauce.	£20
'Lyme Bay' Plaice (Gf) Roasted whole on the bone with a brown shrimp, caper, & samphire beurre noisette.	£24
Nut Roast (Vg) Homemade nut roast with butternut squash puree and vegetarian gravy.	£16
Children's Roast Beef, Chicken, or Pork (main part only) - includes 1 scoop of ice cream. Nut Roast - includes 1 scoop of ice cream.	£12 £10
Extra Yorkshire pudding.£1.50Pork belly bites for 2 to share.	£8
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