

SUNDAY MENU

Please Note: Menus may vary slightly from site to site

SMALL PLATES

Warm breads w/ salted butter, olive oil & balsamic

Seasonal Soup w/ warm bread & butter

Fried whitebait w/ smoked paprika & aioli (GF)

ROASTS

Sirloin of Beef w/ roasted shallot & creamed horseradish

Loin of Pork w/ Bramley apple sauce & crackling

The Mixed Roast Beef & Pork w/ crackling & shallots

Grilled wild mushroom & chestnut seitan w/ charred broccoli & mushroom gravy (V) (VEO)

*Served with roast potatoes, Yorkshire pudding, gravy & loads of vegetables... Seasonal greens, roasted root veg, braised red cabbage & cauliflower cheese

MAINS

Fish Pie (GF)

Salmon & smoked haddock w/ boiled egg & peas in fennel & caper cream sauce w/ cheesy mash potato & a side of greens

Fresh Catch

Today's market selection, delivered by Kingfisher of Brixham (see blackboard)

SIDES

Skinny fries (VE) (GF)

Chunky chips (VE) (GF)

Sweet potato fries (V) (GF)

Extra roasties (VE) (GF)

SUNDAES

Sticky Toffee Sundae (V) (N)

Sticky date pudding, vanilla ice cream, salted caramel, vanilla cream & pecan brittle

Marathon Sundae (GF) (N) (V)

Salted caramel sauce with brownie pieces, chopped peanuts, Belgian chocolate ice cream, vanilla cream & topped with peanuts

Eton Mess Sundae (GF) (N)

Balsamic berry compote with vanilla ice cream, smashed meringues & whipped vanilla cream

(V) = Vegetarian. (VE) = Vegan. (GF) = Gluten free. (N) = Contains nuts.

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Please advise your server of any special dietary requirements, including intolerances and allergies.

Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens.