



## Sample Sunday Lunch Menu 2019

2 courses £39

3 courses £45



- \* Pea & asparagus soup
- \* Char-grilled celeriac, remoulade, confit egg yolk, candied walnut & apple
  - \* Confit chicken leg terrine, foie gras ganache, apricot purée, fig toast
- \* Brixham crab, Granny Smith & new potato salad, apple emulsion, dill oil



- \* Beetroot quinoa bon-bon, baby beets, burnt orange purée
- \* Pan fried Seabass, spinach, crushed new potatoes, caper & chive beuree blanc
- \* Roast Gribbles beef sirloin, Yorkshire pudding, roast potatoes, parsnip, carrot, honey roast swede purée, cauliflower cheese, spring cabbage, Red wine gravy
- \* Kitley Estate pork loin, pork skin quaver, roast potatoes, parsnip, carrot, honey roast swede purée, cauliflower cheese, spring cabbage, Calvados sauce



- Dark chocolate cream, salted caramel ice cream, candied peanuts
  - \* Panna cotta, poached rhubarb, rhubarb sorbet
  - \* Berry crumble Alaska
- \* The Truffler brie, Devon Blue, Curworthy cheddar, Cornish Yarg, crisp bread



*We make every possible effort to accommodate any dietary requirements. Please notify a manager if you have any known allergies, food intolerances or are concerned about the ingredients of any of the dishes.*

*\* Ask us about our local suppliers – many of whom welcome visitors to their farms/outlets. The main ingredients, where marked with an \*, are sourced within 30 mile's radius.*