



FOURPENNY SUNDAY MENU



Starters

- Rustic Bread & Olives with Extra Virgin Olive Oil & Balsamic (Vn) **£6**
- Home-Made Soup & Warm Sour Dough Bread (V) **£5.50**
- Ham Hock Terrine with Homemade Piccalilli and Charred Bread **£8**
- Curried Pork "Bon Bons" With Raita & Mango Chutney and Coriander Salad **£6**
- Salmon & Herb Fishcake, Homemade Tartar, Lemon and Watercress **£7**
- Box-Baked Camembert Fondue with Chutney, Crudities & Warm Breads (V) **£12**
- Creamy Garlic Woodland Mushrooms on Charred Sour Dough Toast (V or Vn) **£7**

Sample Menu

*Dishes are
subject to
availability &
change*

Spring 2019

Mains

- Duo of Duck:** Roast Breast with a Confit Leg Meat "Faggot", Fondant Potato & a Chorizo and Bean Casserole **£18**
- Cod & Wild Mushrooms:** Baked Cod Loin, Potato Terrine, Spring Greens, Sautéed Mushrooms and Red Wine & Tarragon Sauce **£16**
- Pie of the Week:** Hand Raised Pie with Whipped Potato, Wilted Greens and Gravy **£14**
- Fish & Chips:** Fresh Lemon Battered Fish of the Day with Hand-Cut Chips, Home-Made Tartar Sauce & Proper Mushy or Garden Peas **£13**

From the Char-Grill

- Steak & Chips:** 10oz Dry Aged Rump Steak, Roast Tomato, Portobello Mushroom and Watercress **£18**
- Gammon & Eggs:** Thick Cut Gammon Steak, Free Range Eggs, Chips and Peas **£14**
- Beef Burger & Chips:** Homemade Beef Burger in a Brioche Bun with Cheddar, Chips and Coleslaw **£11**
- Cajun Spiced Chicken Burger:** Char-Grilled Chicken Fillet with Sweet Pepper Mayo, Brioche Bun, Chips and Coleslaw **£12**
- Sauces:** Port & Stilton, Peppercorn or Garlic & Parsley Butter **£2**

Vegetarian and Vegan

- Cassoulet:** Baked Mixed Bean & Roast Beetroot Cassoulet with Vegan Sausages & Herb Crust (Vn) **£12**
- Mac 'n' Cheese:** Macaroni & Cauliflower Cheese with a Mixed Leaf Salad **£11**
- Hand Raised Pie:** Curried Sweet Potato, Mushroom and Lentil Pie with Olive Oil Mash, Braised Baby Gem and Chilli (Vn) **£12**
- Bangkok Bad Boy:** Breaded Thai Spiced Vegetable Burger in a Brioche Bun with Chips and Coleslaw (Vn) **£11**

Sunday Roast

- Locally Sourced Meats, All Served with Home-Made Yorkshire Pudding, King Edward Potatoes Roasted in Beef Fat, Mashed Potato, Cauliflower Cheese, Fresh Vegetables & Home-Made Gravy*
- Sirloin of Beef **£16**
 - Leg of Lamb **£14**
 - Shoulder of Outdoor Reared Pork **£14**
 - Duo of Roast Meats **£14.50**
 - Trio of Roast Meats **£16**
 - Half Roast Chicken with Chipolata & Roast Shallots **£15**
 - Vegan Nut Roast with Roast Vine Tomatoes & a Tomato Sauce **£13**
 - Small Roast Beef, Pork or Lamb **£8.50**

Desserts

- Sticky Toffee Pudding Mess:** Chunks of Toffee Sponge, Devon Toffee Ice Cream, Honeycomb, Meringue Pieces, Whipped Cream & Caramel Sauce **£7**
- Chocolate & Orange Panettone Bread & Butter Pudding with Cream, Custard or Ice Cream **£5**
- Chocolate & Walnut Delice & Raspberry Sorbet (Vn) **£5**
- Individual Lemon Tart with Chantilly Cream & Raspberry Sorbet **£5**
- Rocky Road Cheesecake with Cherry Ice Cream **£5**
- Local Ice Cream from Bennetts Dairy **£1 a scoop**
- Choose from Vanilla, Chocolate, Strawberry, Clotted Cream, Devon Toffee, Morello Cherry, Raspberry Sorbet or Lemon Sorbet*
- English Cheese Board:** Stilton, Cheddar & Cornish Brie with Water Biscuits & Quince Jelly **£6**

Sides £3

Onion Rings, Hand-Cut Chips, Skinny Fries, Sweet Potato Fries, Olive Oil Mash, Buttered Vegetables, House Salad, Home-Made Coleslaw, Buttered Baby Potatoes.

V:Vegetarian
Vn: Vegan

*All our food is cooked fresh to order.
Please allow 30 minutes for your main
course.*

*Our hand-cut chips are cooked in beef
dripping, but can be cooked in
vegetable oil on request.*

*Food allergies & intolerances: Please speak to our staff about the
ingredients in your meal, when making your order.
Gluten free options available.*