



# SUNDAY MENU

## Oysters

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Maldon Natives 3 for 14 / 6 for 26  
*Mignonette or Bloody Mary*

## Starters

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King Prawn and Brixham Crab Cocktail, Old Bay Seasoning 18

Duck Liver Mousse, Pickles, Toast 12

Heritage Tomatoes, Vegan Burrata, Pangritata (ve) 14 / 21

## Mains

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Sweet Pea and Mint Mezzaluna,  
Goat's Curd, Truffle Butter (v) 24

Cornish Halibut on the Bone, Roast  
Chicken Butter Sauce, Sea Vegetables 36

Pub Curry: Aubergine and Chickpea,  
Thali Style (ve) 24

## Roast and Pie

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*Served with beef dripping roast potatoes, cauliflower  
cheese, vegetables, gravy and condiments*

Roast Dry Aged Beef Rib  
and Yorkshire Pudding 35

Pie To Share: Corn-Fed Chicken  
and Mushroom 45

## Sides 6 Each

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Ratte Potatoes, Chive Butter (v)

Seasonal Greens (v)

English Butterhead Salad (ve)

Heritage Tomatoes, Sherry Dressing (ve)

Cauliflower Cheese (v)

Buttered Mash (v)

Koffmann's Chips or Fries (ve)

Garlic-Buttered Mushrooms (v)