

# SUNDAY MENU

### Oysters

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

#### **Starters**

King Prawn and Brixham Crab Cocktail, Old Bay Seasoning 18

Duck Liver Mousse, Pickles, Toast 12

Crown Prince Pumpkin, Buckwheat, Yoghurt, Smoked Chilli Oil (v) (veo) 10 / 18

#### Mains

Jerusalem Artichoke Risotto, Chestnut Gremolata (v) (veo) 12 / 21

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

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

#### Roast and Pie

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

New Potatoes, Chive Butter (v) 6

Seasonal Greens (v) 5.5

English Butterhead Salad (ve) 5

Gem Salad, Blue Cheese Ranch (v) 5.5

Grilled Broccoli, Lemon,
Chilli, Almonds (ve) 6

Buttered Mash (v) 6

Koffmann's Chips or Fries (ve) 6

Garlic-Buttered Mushrooms (v) 6



## OUR SUPPLIERS



We are proud to work with some of the best suppliers, farmers and producers across the UK, bringing British and seasonal ingredients to our kitchen.

All our meat is high welfare and sourced from UK farms.

We are particularly proud of our Aberdeen Angus x Hereford beef from Tim Johnson's farm in Wiltshire and we have chosen to hero this on our menu and specials board.





We source all our seafood sustainably from the Direct Seafoods depot in London from the Devon coast, and from award-winning fishmonger Rob Wing, based in St Mawes, Cornwall.

Our fruit and vegetables come to us from British growers in the south west - our Butcombe heartland - and through New Covent Garden Market.





Our long-standing relationships with the finest producers are featured throughout our menus; Granny Gothards' awardwinning ice creams and sorbets from Devon, Harvey & Brockless fine foods from London, and Symplicity Foods, who make one of the best plant-based products on the market.