

Sunday 19th September 2010

The Starters

Fresh homemade broccoli soup (v) - £5.00
Served with chunky bread + butter

Smoked Scottish Salmon - £6.00
Served with Dill & Lemon Mayonnaise + rustic bread

Goat cheese, beetroot & Fennel Salad (v) - £5.00/£10.00

Garlic Mushrooms (v) - £5.00
Served with grilled homemade foccacia + garlic mayonnaise

The Mains

Local Topside Beef - £9.00/£6.00*
Served with onion + herb stuffing Balls, homemade Yorkshire pudding, seasonal vegetables,
Goose fat roast potatoes + beef gravy.

Locally reared Lamb - £9.00/£6.00*
Served with onion + herb stuffing Balls, homemade Yorkshire pudding, seasonal vegetables,
Goose fat roast potatoes + onion gravy.

Grilled Salmon - £14.00/£6.00*
Served with onion + herb stuffing Balls, homemade Yorkshire pudding, seasonal vegetables,
boiled new potatoes + onion gravy.

Goat cheese, beetroot & Fennel Salad (v) - £10.00/£5.00
Carrot, apple, sultanas, radish, herbs + seeds with a honey mustard dressing

Vegetable & Devon blue frittata (v) - £9.00
A cooked to order Brie + vegetable frittata served with homemade Yorkshire pudding, seasonal
vegetables, olive oil roast potatoes + onion gravy.

The Puddings

Selection of Cheeses served with oatcakes – 3 Cheeses for £5 OR 5 Cheeses for £8
Selection of Homemade Ice Creams + sorbets - £5.00
Homemade chocolate brownie served with vanilla ice cream- £5.00
Home grown Apple, Rhubarb crumble served with cold double cream - £5.00

It's all homemade, with nothing bought in.....

*Childs portion (recommended for under 12 yrs)

For our Sunday 2 and 3 course menu see over leaf!

We are serving our Sunday menu from 12noon until 5pm, however....

When it's gone..... It's gone!!!

Win £100 tonight @ the "Not So Serious Pub Quiz" starts @ 8pm!