



## SUNDAY MENU

### Nibbles

Selection of olives (ve, gf)	4
Focaccia, olive oil balsamic (ve)	4.25
Toasted pitta, homemade hummus, roasted chickpeas (ve)	4.5

### To Start

Soup of the day – see our specials board or ask your server for details	POA
Brixham Crab Bruschetta served on toasted sourdough, with dressed leaves (gfa)	9
Braised local ham hock and apricot terrine, petit pois and parsley, served with toasted sourdough and piccalilli (gfa)	8

### Roasts

Locally sourced roast topside beef (gfa)	17.5
Locally sourced roast pork loin joint (gfa)	16.5
Seasonal vegetable wellington (ve) – see our specials board or ask your server for details	16
Cauliflower cheese side (serves two)	2

*All our roasts are served with roast potatoes, glazed carrots, honey parsnips, braised red cabbage, broccoli, Yorkshire pudding and gravy.*

### Mains

House made 8oz beef burger, Biondi lettuce, tomato, red onion, gherkin, spiced tomato relish and coastal cheddar, served with fries, salad and slaw (gfa)	18
Garlic & herb chicken, bacon and Somerset brie burger, Biondi lettuce and sundried tomato aioli, served with fries, salad and slaw (gfa)	17.5
Halloumi burger, Biondi lettuce, tomato, onion and red pepper aioli, served with fries, salad and slaw (gfa, vea)	16.5
Cider battered fish, thick hand cut chips, tartare and peas (gfa)	17
Wild mushroom Bourguignon, creamy mash and rosemary pitta (ve, gfa)	16

**Sides** – Peppercorn Sauce £2 | Blue cheese sauce £2 | Handcut chips £5 | Fries £4 | Side Salad £3

### Dessert

Winter berry and local apple crumble, cinnamon and ginger crumb, vanilla cream anglaise (vea, gf)	8
Chocolate brownie, sweet cherry compote, vanilla ice cream and chocolate sauce	8.5
Rum & clementine posset with walnut soil, seasonal berries and vanilla shortbread (gf)	8
Sticky toffee pudding, chocolate sauce, mocha ice cream (gf)	8
Cheeseboard – Dorset red smoked cheddar, Blue Vinney, Brie, Mature cheddar, served with crackers, apple, celery and chutney	11.5

**Marshfields Ice Cream (v)** – Vanilla, strawberry, chocolate, mint choc chip, honeycomb hash, salted caramel, mocha 3/6/9

**Sorbet (ve)** – Lemon, Raspberry, Blackcurrant 3/6/9

*Please let us know if you have any allergies or require information on any ingredients. We work with nuts in our kitchen.*

*gf- gluten free | v – vegetarian | ve – vegan | gfa – gluten free available | vea – vegan available*