

## SUNDAY LUNCH SAMPLE MENU

## **Starters**

Cornish calamari | 4.95 Lemon aioli

Crispy tiger prawns | 6.50
Tarragon/tomato salad and cucumber pickle

Jamon y queso | 6.95

Finest Iberico ham, vintage pork loin lomo & aged Manchego cheese. Summer truffle honey

**Luxurious Devon fish soup** | 8.95 With gruyere crouton and rouille

Horse antipasto (to share!) | 14.95

A large platter of home cured and Italian/Spanish charcuterie, grilled vegetables, homemade chutney, confit garlic and herb leaf.

Served with homemade foccacia

Tricolore salad (V) | 7.50

Buffalo mozzarella with fresh tomatoes, confit tomatoes, tomato chutney, basil pesto and rocket

## **Mains**

Mediterranean roast chicken | 13.95

Baby roast potatoes, ratatouille

Moules frites | 12.95

River Exe mussels in cider, sweet chili, garlic and cream. With skinny fries and mayo

**Gnocchi dolcelatte (V)** | 13.95

Potato dumplings in rich sauce of sweet tomato and Dolcelatte. Fresh rocket, toasted walnuts and raspberry vinaigrette

Tempura battered haddock (or similar fish) | 11.95

Skinny fries, herb leaf salad, crushed spring peas, homemade tartar

24 Day hung Dartmoor ribeye | 21.95

Skinny fries, herb leaf, roasted shallot and veal jus