

The SUNDAY LUNCHEON Menu

SAMPLE

WHILST YOU DECIDE...

Artisan Bread Board - served with farmhouse butter, hummus, olive oil & aged balsamic £4.95

Mixed Deli Olives £4

Soup of The Day (V)

Devon Crab Cake

mango, chilli & coriander salsa, mixed leaves, mirin & soy dressing

Ham Hock Rillettes

pickled vegetables, white truffle mayonnaise, toasted brioche

Spinach, Feta & Sunblused Tomato Tart

wild rocket, basil pesto & balsamic (V)

Roast Sirloin of Grass Fed Beef

creamed potatoes, yorkshire pudding & red wine reduction

Pan Seared Hake Fillet

chorizo, butter bean and potato cassoulet. pesto rosso (GF)

Roast Pork Loin

creamed potatoes, crackling, pork & cider jus, warm apple sauce (GF)

Half Roast Chicken, Garlic & Thyme Bread Sauce,

sage and apricot stuffing, chicken & thyme gravy

Cheddar, Heritage Golden Beetroot & Butter Bean Pie

creamed potatoes, parsley and cheddar cream (V)

Apple & Blanched Almond Strudel

Crème Anglaise

Raspberry & Vanilla Cheesecake

raspberry Chantilly cream

Lemon Posset

fruits of the forest compôte

Trio of Ice Cream (GF)

The Jockey's British Cheese Board

a trio of the best British cheeses served with chutney, quince jelly & crackers

All roasts will be accompanied with a selection of seasonal vegetables and roast potatoes for the table

If you wish for more, extra individual portions can be ordered as below

Extra Portion of Roast Potatoes £2

Extra Portion of Steamed Vegetables £2.50

Extra Jug of Red Wine Reduction | Pork & Cider Jus | Chicken Thyme Jus | Parsley Cheddar Cream £2.50

£22.95 2 Courses £27.95 3 Courses

children under 10, half price