

Our sourdough bread
baked here daily
available for takeaway
£3.00 a loaf

Almost Organic
Free-range eggs £2 for 6
Marmalade, chutney,
jam & ketchup
£4.00 a jar

Sample Sunday Luncheon

	£
Drinks	
Aperol spritz - orange aperitivo & Prosecco topped up with a little soda water	08.50
Fresh lime soda - lime juice, sugar syrup & soda water, just like on a beach in Thailand	04.50
Bloody Mary - Absolute vodka, tomato, fresh horseradish, celery salt, Tabasco & Worcestershire	08.50
To begin	
Sourdough - our organic white & wholemeal sourdough bread with unsalted English butter, per person	00.90
Olives - colossal nocellara green olives from Sicily marinated with lemon zest & rosemary	03.50
Spanish Marcona almonds roasted & lightly salted or Iranian pistachios roasted in their shells	03.50
Baba ganoush with sumac, coriander leaves, extra virgin olive oil & char-grilled toast - for 2 to share	03.50
Starters	
Sweetcorn soup with a little chopped red chilli & a spoon of sour cream	07.00
Oven roasted black Turkish figs wrapped in pancetta with Rustic Nancy goats cheese & aged balsamic	09.00
Simpl salad of hand-picked Dorset crab with HG leaves, avocado, radishes, shoots & marie rose	09.50
Game terrine of rabbit, wood pigeon, pork & prune with our spiced apple chutney & sourdough toast	08.80
Twice baked Westcombe cheddar soufflé on sautéed HG courgettes with double cream & parmesan	09.85
Home-cured ham hock, fennel & parsley terrine with mustard mayonnaise & sourdough toast	08.50
The Sunday Roast	
Roast Grange Farm beef ribeye with a Yorkshire pudding & home-grown horseradish cream	18.00
Roast rack of Orchard Farm middlewhite pork with crackling & apple sauce both w/ roast potatoes, red onion, HG fennel, root vegetable gratin & a jug of red wine sauce	17.50
Mains	
Potpie & mash - local venison & root vegetables braised in red wine topped with a flaky pastry lid	16.00
Roast fillet of Brixham cod with a preserved lemon crust, ristolli, romesco & toasted almonds	19.50
Proper English fishcake of smoked haddock, cod & salmon on sautéed curly kale with tartare sauce	15.50
Lyme Bay king scallops pan-fried in butter with garlic, marsh samphire & baked potato mash	22.00
Greens	
Spinach sautéed with butter & garlic	03.50
Crushed green peas with mint leaves	03.50
Fine beans with olive oil & black pepper	03.50
Salad of HG leaves, avocado & shoots	04.50
Baked potato & cheddar mash	03.50
Roast King Edward potatoes	03.50
Buttered anya potatoes with sage leaves	03.50