



PRIVATE DINING LUNCH MENU

STARTERS

- Warm Crispy Camembert, Fig Relish & Rocket 6.50
Soup of the Day - See Blackboard 5.50
Salt Beef Brisket Croquettes, English Mustard
Mayonnaise & Pickles 7.00
Brixham Crab Cakes, Spring Onion, Chilli & Coriander 9.00

MAINS

- Free-range Roast Chicken Breast, Sautéed Potatoes, Button Onions,
Mushrooms & Thyme Jus 15.50
Enderby Smoked Haddock Fillet, Rarebit Crust, Buttered Leeks
& White Wine Cream 13.75
Superfood Salad of Saffron Couscous, Char-grilled Broccoli, Baby Spinach,
Pomegranate & Toasted Almonds 13.00
Slow Cooked Blythburgh Pork Rib Eye, Sage, Apricot, Squash
& Salt-baked Beetroot 16.75
28 Day Dry-aged 8oz Rump Steak 19.75

ROASTS - SUNDAY ONLY

- Aubrey Allen's Dry-aged Rump of Beef 15.00
Jimmy Butler's Free-range Leg of Pork 15.00
Root Vegetable & Nut Roast 13.50

- Free-range Pork & Sage Stuffing 3.50
Cauliflower Cheese 3.75

All Roasts served with Roast Potatoes, Seasonal Vegetables, Roasted Roots,
Yorkshire Pudding & Jugs of Gravy

PUDS

- Red Wine Poached Pear, Apricot & Raisin Flapjack, Crème Fraîche 6.00
Lemon Posset, Blackcurrant Jelly 6.00
Valrhona Dark Chocolate Torte, Pistachios & Mint Yoghurt 6.00
Apple & Ginger Sticky Toffee Pudding & Vanilla Ice Cream 6.00