

Sunday Menu

Served from 12pm

Small Plates

Spiced Calamari (GF) 12

Cornish cuttlefish, cuttle ink aioli

Classic Prawn Cocktail 12

avocado, baby gem lettuce, sourdough, marie rose sauce

Smoked Mackerel & Lime Pate 11

toasted sourdough

Scotch Egg 9.5

home made piccalilli

Sun Dried Tomato Arancini (V) (GF) 10

spiced tomato relish

Roast Dinners

(Gluten Free Available)

28 Day Old Aged Top Side Beef, Horseradish (served pink or well done) 20

Free Range Roasted Chicken Breast 20

served with roast potatoes, yorkshire pudding, broccoli & cauliflower cheese, carrot & swede mash, braised red cabbage, honey roasted parsnips, sage & onion stuffing.

Vegan Hot Pot (V) 18.5

served with roast potatoes, carrot & swede mash, braised red cabbage, roasted parsnips, sage & onion stuffing

Hook & Line Classics

Hook & Line Fish & Chips (GF) 20

locally caught white fish, homemade tartare

Langoustine Scampi & Chips (GF) 19

locally caught breaded langoustine, served with homemade tartare

Baguettes

served with crisps and salad

Devonshire Crab, Cracked Black Pepper & Lemon 14

Roasted Mixed Peppers & Butternut Squash (V) 12

Mature Cheddar & Pickle (V) 12

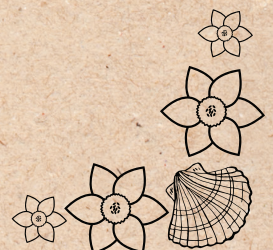
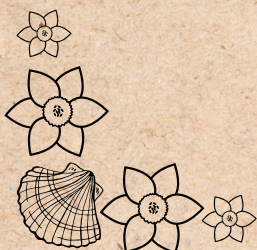
Sides

Chips 4.50

Mushy Peas 4

Katsu 4

Pickled Onion .80



VEGETARIAN



VEGAN



GLUTEN FREE