



Sample Sunday Lunch Menu

Selection of breads

Garden Pea soup, broad beans, Wiltshire truffle lovage cream

Ballotine of quail and black pudding, first pressing rapeseed, garden radishes

Elderflower-dressed heirloom tomatoes, smoked almonds, basil

Roast sirloin of Dartmoor beef, thyme-roast potatoes, Yorkshire pudding, garden horseradish sauce

Roast loin of pork, crackling, thyme-roast potatoes, sage stuffing, baked apple sauce

Lewtrenchard nut roast, thyme-roast potatoes, vegan gravy

Line-caught sea bream, artichokes barigoule, oyster leaf

All served with a selection of garden vegetables

Selection of Dartmoor cheeses, crackers, prune and tomato chutney

Sticky toffee pudding, vanilla ice cream, salted caramel sauce

Selection of Lewtrenchard ice creams and sorbets

Tea or filter coffee

£35.00 for three courses

Please note that all of our website menus are samples and subject to change due to seasonality and the availability of ingredients.

Allergens and dietary requirements: *If you have a food allergy, intolerance or coeliac disease, please speak to your server about the ingredients in your food and drink before you order. Full allergen information is available on request. We cannot guarantee that all our products do not contain traces of nuts or seeds. Fish may contain bones.*

A discretionary 12.5% service charge will be added to your bill.



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