



## *Sunday Lunch.*

*Sample menu*

*Two courses £33 / Three Courses £39*

*Pollen sourdough & estate butter*

*Achill island rock oysters & Yorkshire rhubarb mignonette*  
*3 each | 6 for 16*

*Smoked cod's roe & maris piper potato crisps +8*

*Royal oak carrots, wild garlic & buttermilk*  
*Brixham crab & Haslum cucumber salad*  
*Mangalitza black pudding & yellow split peas*  
*Shetland mussels, new season celery & cider*

*Robert Phillip's highland beef & horseradish crème fraiche*  
*James Hall's Dalesbred lamb shoulder & leek relish*  
*Royal Oak celeriac & Polyspore mushrooms*

***\*Limited availability\****

***Steve Taylor's Tamworth pork belly & apple ketchup***  
***Whole Brixham brill & wild garlic beurre blanc***  
***Cheshire rabbit & Mangalitza bacon pie (for two)***

*for the table - gravy, roast potatoes, greens, roots & Yorkshire puddings*

*Pollybell farms cauliflower cheese + 7*

*Salted caramel choux bun*  
*Rhubarb sorbet & somerset cider brandy*  
*Oliver's Carrot cake & acorn dairy ice cream*  
*St James cheese, pickled walnut & bread crackers*  
*A semi soft ewe's cheese from the Cartmel, Cumbria*

Everything on our menu is British produce and as local as possible.  
Our breads & flours come from Pollen Bakery & Wildfarmed flour  
Our vegetables come from Cinderwood market garden & Organic North  
Our meat & game comes from Alternative Meats, Littlewood's butchers & Swaledale foods,  
The cheese & dairy comes from Crafty Cheese Man  
And fish is direct from Hendersons seafood & Wright brothers in Brixham

Game may contain shot; Fish may contain bone. Please inform us of any allergies you may have  
An optional service charge of 12.5% will be added to your bill.