

SUNDAY LUNCH MENU

APPETISERS 6.00 each

Focaccia, olive oil & balsamic

Marinated olives

Traditional fried cockles

Confit chicken thigh terrine, wrapped in smoked bacon, sweetcorn chutney, shimeji mushrooms, crostini **10.75**

STARTERS
Steamed mussels, white wine garlic & thyme broth, fresh parsley and toasted focaccia **12.95**

Baked Devon crab & prawn gratin, brown butter crumb, pickled samphire **11.95**

Soup of the day & fresh toasted focaccia **(v) 8.75**

Aubergine caponata, tomato fondue, baba ghanoush, toasted pumpkin seeds, crispy shallots **(vg) 10.50**

MAINS

Roast striploin of beef, Yorkshire pudding, seasonal vegetables, duck fat roasties **19.95**

Roast chicken supreme, sage stuffing, seasonal vegetables, duck fat roasties **18.95**

Honey glazed pork belly, crackling, seasonal vegetables, duck fat roasties **18.95**

Wild mushroom, spinach & pine nuts Wellington, tenderstem, sage & onion gravy, mash **18.95 (v,vg)**

All the above dishes are served with a side of assorted vegetables & cauliflower cheese

Butternut squash, Jerusalem artichoke & pearl barley risotto, crispy sage & artichoke crisps **(vg) 17.50**

Miso salmon fillet, cauliflower puree, sautéed shitake mushrooms, choy sum, tapioca cracker, sesame & soy butter **23.95**

St. Elli's fish & chips, minted mushy peas, burnt lemon, chunky dill tartare **19.95**

Seasonal veg £4.75 / Chips £4.75 / Cauliflower cheese £4.75 / Yorkshire pudding £1.50 / Stuffing £2.00

DESSERTS

Lemon & blueberry pavlova, toasted meringue, mascarpone & fresh mint **8.95**

Caramelised white chocolate panacotta, black cherry compote, roasted macadamia **9.25**

Malted dark chocolate delice, feuilletine, candied pear, chocolate soil, vanilla gelato **9.25**

Assorted home made gelato or sorbet **8.95**