

SUNDAY MENU

Sunday, 8th October | Served - 12pm until 5.30pm

APERITIFS

Bloody Mary (v) - 6.00 | Glass of Prosecco (v) - 7.50 | Virgin Mary (v) - 4.00

STARTERS

Hertiage Tomatoes (v) - 6.00

goats cheese, tomato & juniper jam, puffed bulgar wheat

River Teign Mussels - 7.00

white wine, leek, bacon, crème fraîche

Gnocchi (v,n) - 6.50

golden hugget butternut squash, ricotta, poached leek, charred shallot butter, toasted walnuts

SUNDAY ROASTS

all roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, crushed garden peas, roasted roots & gravy

The Nettle & Rye Triple - 19.00

44 day aged Hereford Cross sirloin, braised ox cheek, Gloucester old spot pork belly, Frampton on Severn salt marsh sholuder of lamb

44 day aged Hereford Cross Sirloin & Braised Ox Cheek - 15.00

Gloucester Old Spot Pork Belly & Fennel Seed Crackling - 13.00

Frampton on Severn Salt Marsh Shoulder of Lamb - 14.00

Salt Baked Beetroot (v) - 11.00

braised red cabbage, vegetarian gravy, salsa verde

MAIN PLATES

Whole Roasted Cornish Mackerel - 12.50

courgette, roasted new potatoes, orange & fennel salad

SIDES

Cauliflower Cheese (v) - 4.00 | Cauliflower Cheese with Bacon - 5.00

Roast Potatoes (v) - 3.00 | Gravy - 1.00 Roasted Root Vegetables (v) - 3.00

Seasonal greens (v) - 2.00 | Braised red cabbage (v) - 2.00 | Yorkshire Pudding (v) - 1.00