



**Sunday 18th August**

**3 COURSES £35**

**SNACKS**

Soppressata £4

Mangalitza croquettes, parsley mayonnaise £4

Smoked cod's roe, cured egg £8.50

Devon crab on toast £8

Mangalitza bacon, smoked chilli £8

Brixham brill head & collar, preserved lemon £10

**STARTERS**

Essex tomatoes, strawberries, broad beans, radish

Buffalo mozzarella, burnt apple, cherry, herbs

Cornish mackerel, fish head sauce, bagna cauda, black olive

Torbay prawns, saffron aioli

Middle White pork & pistachio terrine, pickle

**MAIN COURSES & ROASTS**

Vesuvio tomato tart, Parmesan, courgette

Cornish monkfish, sauce vierge

Brixham brill, brown butter

Herb-roasted celeriac

Tamworth rump, apple sauce

Belted Galloway rump & brisket

Swaledale shoulder, mint sauce (for 2 to share)

*Served with...*

Yorkshire pudding | Roast potatoes | Beetroot, buttermilk, seeds & oats

Runner beans, shallot, almonds | Gem lettuce, bacon, pea

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Confit potatoes £5.50

**DESSERTS**

Meringue, lemon curd, brandied almonds

Croissant ice-cream, blueberry, golden syrup

Madagascan chocolate, raspberry, truffled white chocolate

Dorstone, crackers, fig & walnut chutney