

# SUNDAY LUNCH

12PM-3PM

*Our Andria style Sunday lunch for two. A main course for two to share  
with a choice of starter or dessert each.*

*£60 per couple*

## SNACKS

*Cornish olives - 3.5*

*Sourdough, smoked salted butter - 4*

*Tuscan Salami - 6*

## FIRST COURSE

*Autumn beets, Beenleigh blue, candied hazelnuts*

*Kentucky fried Brixham monkfish, rosemary honey*

*Heritage carrots, Parsley aioli, watercress*

*Torched Hake, smoked butter sauce, caviar, samphire*

*Stir fried sprouts, miso caramel, chilli, garlic, ginger*

*Local wild foraged mushrooms, parmesan cream, slow cooked egg yolk, chives*

## SUNDAY ROAST

*All roasts are served with roast potatoes, cauliflower cheese, honey glazed  
tarragon roots, seasonal greens, stuffing, Yorkshire pudding and proper gravy*

*18oz Black Angus sirloin & horseradish creme fraîche*

*or*

*Roasted whole rack of lamb, proper mint sauce*

## DESSERTS

*Sticky toffee pudding, earl grey, yoghurt sorbet, sea salt*

*72% Chocolate namelaka, pistachio, mascarpone, rum & raisin*

*Lemon tart, coffee, almonds*

*Baileys Affogato, Voyager espresso, vanilla gelato*

*Sharpham elmhirst, warm tomato chutney, biscuits*

*(£3 supplement)*

