

# 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.*

*£70 per couple*

## SNACKS

*Nocellara olives - 4*

*Andria sourdough, smoked whipped butter - 5*

*Tuscan fennel salami, Andria olive oil - 6*

## FIRST COURSE

*Cappocollo from Martina Franca, english plums, white balsamic, whipped ricotta*

*Beef tartare, coriander, red thai purée, shrimp cracker*

*Roasted spiced cauliflower, live yoghurt, rasin, poppadom, loomi*

*Kentucky fried Brixham fish of the day, rosemary honey*

*Wild Devon mushrooms, parmesan cream, slow cooked egg yolk, chives*

*Hand dived Torbay scallops, butternut squash, sage, miso butter +£3*

## SUNDAY ROAST

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

*18oz Black Angus sirloin & horseradish creme fraîche*

*or*

*Slades down roasted duck breast, red currant jam*

## DESSERTS

*Rum baba, raspberry, pistachio, coconut yoghurt sorbet*

*Bitter chocolate tart, roasted hazelnut ice cream, sea salt*

*English strawberry pavlova, lemon curd, almond, Bayleaf ice cream.*

*Baileys Affogato, Voyager espresso, vanilla gelato*

*Sharpham elmhirst, warm tomato chutney, biscuits + £3*

