

Sunday Lunch...

Single use menu

Please note face coverings should be worn when not seated at your table

(v,g) Green Greek pitted olives with Italian basil & garlic £2.95

(g) Chicken liver parfait, red onion marmalade, seed & grain toast £7.95

(v,g) Goats cheese hash brown, apple puree, sweet mustard mayonnaise £6.95

(v,g) Warm potato cake, broccoli, roasted squash, shallots, red wine pear, crumbled Stilton £6.95

(v) Woodland mushrooms, red onions, garlic, madeira, mascarpone, Parmesan shavings, toasted brioche £6.95

(g) Tempura battered tiger prawns, Caesar salad, sweet chilli dipping sauce £7.95

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(g) Roast sirloin of beef, Yorkshire pudding & roast gravy £13.95

(g) Pan fried Hake fillet, mushroom & tarragon sauce £13.95

(g) Slow roasted belly pork, Bury black pudding, grain mustard sauce £12.95

(g) Roast lamb rump, pea mint salsa, lamb jus £13.95

(v) "Homity pie" ~ Cheese, onion, potato & leek pie, homemade baked beans £11.95

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All main courses served with roast potatoes and seasonal vegetables

(v,g) Cauliflower cheese £3.50

(v,g) Creamy mash £3.50

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(v,g) Baked chocolate chip & honeycomb cheesecake, salted caramel sauce, thick cream £6.25

(v) Apple custard brûlée tart, clotted cream ice cream £6.25

(v,g) Sticky toffee pudding, butterscotch sauce, vanilla ice cream £6.25

(v,g) No.4's creamed rice pudding, boozy brandy plums £6.25

(v,g) Soft chocolate cake, chocolate sauce, vanilla ice cream £6.25

(v) Artisan cheese selection ~ Cornish Yarg (wild garlic), Roquefort, St Endellion Brie, served with biscuits, celery & grapes £7.95

(v) - suitable for vegetarians (g) - No ingredients containing gluten or dish can be adapted (please inform us)
If you have a food allergy or intolerance, please speak to us before ordering.

A few suggestions...

Kir...	£3.95
<i>Crème de cassis topped with chilled white wine</i>	
Cosmopolitan...	£6.95
<i>A cocktail of vodka, Cointreau, fresh lime and cranberry juice</i>	
Gin Martini...	£6.95
<i>A generous amount of gin stirred with Noilly Prat, garnished with your choice of either green olive or lemon peel</i>	
Glass of Prosecco Il Fresco D.O.C.	£6.95
Chilled Tio Pepe	£2.75

Non Alcoholic ...

~ Elderflower	£2.50
<i>Served still or sparkling with a wedge of fresh lime</i>	
~ Rhubarb & Ginger	£2.95
<i>Rhubarb & raspberry with ginger ale, garnished with raspberries & orange</i>	
~ Garden of Eden	£3.95
<i>A refreshing combination of muddled fresh lime and mint with apple juice, elderflower and a splash of sparkling water</i>	
~ Apple & cranberry	£2.50
<i>A fruity still mix of fresh juices, blackberry garnish</i>	

Coffee ~ Espresso £2.25 Double £3.00

Americano £2.50

Cappuccino £3.00

Macchiato £2.50

Latte £3.00

All types of coffee available in decaffeinated

(v.g) **Plate of our handmade chocolate**

Cointreau truffles ~ £2.75 (6 truffles)

Separate Gin Menu available

Peroni 330ml	5.1%	£3.75
Budvar 500ml	5%	£4.50
Black Sheep Ale 500ml	4.4%	£4.50
<i>Crisp, dry & bittersweet</i>		
Golden Sheep Ale 500ml	4.7%	£4.50
<i>Refreshing golden beer with a clean & wickedly moreish finish</i>		
Orchard Pig Reveller 500ml	4.5%	£4.50
<i>Medium sparkling, Somerset apple cider</i>		
Bavaria Non alcoholic beer		£2.75
<i>Dutch premium imported lager</i>		

After dinner cocktail...

Espresso Martini ~ "The insomniac" !

Vodka, Kahlua & espresso £7.95

Sparkling selection...

Kir Royal ~ Choose from...	£7.50
<i>Classic Crème de cassis (blackcurrant liqueur)</i>	
<i>Crème de framboise (raspberry liqueur)</i>	
<i>Crème de pêche (peach liqueur)</i>	
<i>...topped with prosecco</i>	
Elderflower Fizz...	£7.50
<i>Elderflower, a touch of lime, topped with prosecco and fresh mint to finish</i>	

Tea ~ Traditional, Earl Grey, Darjeeling

Decaffeinated, Camomile, Green tea,

Green tea with Jasmine, Peppermint,

Fresh mint ...all teas £2.25

~Each hot drink is served with a complimentary handmade chocolate truffle~

*10 of Our handmade
chocolate Cointreau truffles
£4.50 to take home*