

SUNDAY MENU

SERVED 12PM-8PM

FOR THE TABLE

MIXED NUTS

A carefully selected mix of premium nuts. (NU)

LOCAL BREAD

With whipped Devon butter. (G) (M)

HOUSE MIXED OLIVES

Selection of marinated olives.

TARAMASALATA

Lebanese flatbread with chive oil. (G) (F) (M)

STARTERS

BLACK PUDDING SCOTCH EGG

With a bacon and shallot jam. (G) (E) (SU) 11.5

BURRATA

With grilled sourdough, marinated heritage tomatoes and chive oil. (G) (V) (M) 10.

ST AUSTELL BAY MUSSELS

Cooked in a pancetta, roast garlic and white wine cream. Served with sourdough bread. (G) (MO) (M) 11.

KOREAN FRIED CHICKEN

Served with kimchi and spring onions. (G) (CR) (SE) (S) 11.

PAN ROASTED DEVON SCALLOPS

On a parsnip purée, with apple and pickled samphire. (MO) (M) 13.

WILD MUSHROOM GYOZA

With mushroom ketchup. (G) 9.5

FROM THE LAND

DARTMOOR VENISON BOURGUIGNON

Horseradish mash, confit carrot and parsnip crisps. (M) 24.

THE YACHT BURGER

8oz beef burger, Devon Blue cheese and caramelised onion, cheddar coleslaw and house triple cooked chips. (G) (M) (E) (SE) 21.

MUSHROOM BURGER

Spiced portobello mushroom with Devon Blue cheese, coleslaw and house triple cooked chips. (G) 18.

FROM THE SEA

BEER BATTERED FISH

Served with house triple-cooked chips & marrowfat mushy peas. (G) (GFa) 20.

THE YACHT FISH PIE

Locally caught market fish and prawns, served with sautéed greens. (M) (CR) 21.

Allergen information:

(NU) Contains nuts - (G) Gluten - (V) Vegetarian - (S) Soy - (SE) Sesame
(VG) Vegan - (GFa) Gluten free available - (F) Fish - (E) Contains egg
(MO) Molluscs - (M) Milk - (CR) Crustaceans - (SU) Sulphites - (PE) Peanuts

Disclaimer:

Menu items are subject to availability and may sell out. We will offer alternatives where possible. Descriptions may not list all ingredients. Please speak to a member of staff if you have allergies. We cannot guarantee dishes are nut-free. Fish may contain bones. All weights are approximate before cooking

SUNDAY ROAST

5. All roasts are served with a Yorkshire pudding, roast potatoes, stuffing, cauliflower cheese, fresh seasonal vegetables & bottomless gravy. (G)

5.5.

TRIO ROAST

24.

5.5.

Choose from your favourite three meats.
(Except lamb)

6.5.

RUMP OF BEEF

21.

CHICKEN SUPREME

19.

ROASTED LEG OF LAMB

22.

WHISKEY GLAZED GAMMON

20.

NUT ROAST

18.

ADD A LITTLE EXTRA

ROAST POTATOES

5.

YORKSHIRE PUDDING (G)

2.5.

PIGS IN BLANKETS

5.

STUFFING (G)

5.

CAULIFLOWER CHEESE

5.

FRESH SEASONAL VEGETABLES

4.5.

LITTLE ONES

ROAST

Choice of meat or nut roast. Plated with potatoes, seasonal veg, a Yorkshire pudding & bottomless gravy. (G)

RUMP OF BEEF

13.

CHICKEN SUPREME

12.

NUT ROAST

11.

CHICKEN CHUNKS WITH CHIPS & BEANS (G)

8.

FISH FINGERS WITH CHIPS & PEAS (G)

8.

SAUSAGE & MASH WITH PEAS & GRAVY

8.

TOMATO & CHEESE PASTA (G)

8.

SIDES | EXTRAS

TRIPLE COOKED CHIPS

5.

ADD CHEESE

1.

TRUFFLE PARMESAN TRIPLE COOKED CHIPS

8.

ROCKET & PARM SALAD

6.

AFTERNOON TEA

THE ULTIMATE INDULGENCE

Treat yourself to an unforgettable Afternoon Tea, a freshly baked tastebud temptation.

Book your Afternoon Tea with us today, speak to a member of our team.

DESSERTS

SWEET TEMPTATION

Indulge in a decadent selection of desserts, from rich, velvety classics to light & refreshing favourites, the perfect way to truly end your meal.

See our separate desserts menu.

SPECIAL OCCASIONS

CELEBRATE WITH US

From birthdays, baby showers, anniversaries & family gatherings, we provide the perfect setting to make your occasion truly special!

Enquire today, speak to one of our team.