

SUNDAY MENU

SERVED 12PM-8PM

FOR THE TABLE

- MIXED NUTS** 5.5
A carefully selected mix of premium nuts. (NU)
- LOCAL BREAD** 6.
With whipped Devon butter. (G) (M)
- HOUSE MIXED OLIVES** 6.
Selection of marinated olives.
- TARAMASALATA** 7.
Lebanese flatbread with chive oil. (G) (F) (M)

STARTERS

- BLACK PUDDING SCOTCH EGG** 12.
With a bacon and shallot jam. (G) (E) (SU)
- BURRATA** 10.5
With grilled sourdough, marinated heritage tomatoes and chive oil. (G) (V) (M)
- ST AUSTELL BAY MUSSELS** 11.5
Cooked in a pancetta, roast garlic and white wine cream. Served with sourdough bread. (G) (MO) (M)
- KOREAN FRIED CHICKEN** 11.5
Served with kimchi and spring onions. (G) (CR) (SE) (S)
- PAN ROASTED DEVON SCALLOPS** 13.5
On a parsnip purée, with apple and pickled samphire. (MO) (M)
- WILD MUSHROOM GYOZA** 10.
With mushroom ketchup. (G)

FROM THE LAND

- DARTMOOR VENISON BOURGUIGNON** 24.
Horseradish mash, confit carrot and parsnip crisps. (M)
- THE YACHT BURGER** 21.
8oz beef burger, Devon Blue cheese and caramelised onion, cheddar coleslaw and house triple cooked chips. (G) (M) (E) (SE)
- MUSHROOM BURGER** 18.
Spiced portobello mushroom with Devon Blue cheese, coleslaw and house triple cooked chips. (G)

FROM THE SEA

- BEER BATTERED FISH** 20.
Served with house triple-cooked chips & marrowfat mushy peas. (G) (GFa)
- THE YACHT FISH PIE** 21.
Locally caught market fish and prawns, served with sautéed greens. (M) (CR)

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

- All roasts are served with a Yorkshire pudding, roast potatoes, stuffing, cauliflower cheese, fresh seasonal vegetables & bottomless gravy. (G)
- TRIO ROAST** 24.
Choose from your favourite three meats.
(Except lamb)
- RUMP OF BEEF** 21.
CHICKEN SUPREME 21.
ROASTED LEG OF LAMB 23.
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** 14.
CHICKEN SUPREME 13.
NUT ROAST 12.

- 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.