



# Sunday Roasts To Start

## Soup of the Day V, GFO

Homemade seasonal soup served with warm ciabatta and Curworthy butter. (C,D,G)

8.95

## Korean Fried Chicken Wings GF

Crisp, sticky wings glazed in a sweet and spicy Korean sauce, finished with sesame and spring onion. (S,So)

9.95

## Oak Smoked Salmon GFO

Delicate oak-smoked salmon on rye bread with horseradish cream cheese and caper berries.

(F,D,G,SD)

11.95

## Crispy Fried Arancini V/Ve\*

Golden, crunchy arancini filled with a bold combination of spicy nduja\* and creamy feta\*, for a perfect blend of heat and savoury richness. (E,SD,G)

10.95

## Breaded Whitebait

Golden whitebait dusted with smoked paprika, served with a classic gribiche sauce. (SD,G)

7.95

## Garlic Bread

Toasted ciabatta brushed with Curworthy butter, garlic and herbs. Add Curworthy aged cheddar for £1.50 (D,G)

5.95

# Mains

All our mains come with roast potatoes, a medley of seasonal vegetables, a Yorkshire pudding and cauliflower cheese.

A mixed roast is available for an additional £2.00

## Roast Topside of Westcountry Beef GFO

Accompanied by a classic Yorkshire pudding and a rich red wine jus gravy. (G, D, SD, MU)

£16.95

## Slow Roast Loin of Pork GFO

Paired with sage and onion stuffing, pork crackling and a smooth creamy cider sauce. (G, D, SD)

£15.95

## Homemade Nut Roast Ve

Homemade, rich mixed nut roast served with a vegetable jus gravy. (N, D)

£15.95



# Desserts

Please see the board or ask your server for details.

GF - Gluten-free | GFO - Gluten-free option | V - Vegetarian | Ve - Vegan

C - Celery | Cr - Crustaceans | D - Dairy | E - Eggs | F - Fish | G - Gluten | L - Lupin | Mol - Molluscs  
Mu - Mustard | N - Nuts | P - Peanuts | S - Sesame | So - Soya | SD - Sulphites

