## Sunday Lunch February 2018 SAMPLE.

Gin of the day:

Bloody Margaret £7.00

### SNACKS (4.50)

Smoked Mackerel Pate, Pickled Cucumber and Toast Crispy Parsnips with Curry Sauce Scotched Egg with Brown Sauce. Pulled Pork Croquettes, Apple Sauce

### **STARTERS**

Homemade Soup of the Day  $\pounds 6.50$ 

Braised Ox Tongue, Celeriac, English Mustard, Puffed Bulgar Wheat £7.50

Poached Egg from the Garden with Jerusalem Artichoke and Hazelnut  $\pounds$ 7.50

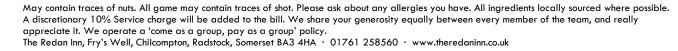
Fish Stew with Rouille, Cheddar and croutons  $\pounds 8.50$ 

### MAIN COURSE

Rare Roast Topside of Beef, Yorkshire pudding, Horseradish Crème Fraiche £14.50 Charcoal Roasted Leg of Lamb, Purée, Salsa Verde £15.00 Slow Roasted & Pulled Shoulder of Woodland Reared Pork, Apple Sauce, Crackling £14.50 Potato Gnocchi, Leeks, Pear, Walnut & Stilton £15.00 Whole Roasted Cornish Plaice, Mashed Potato, Seaweed & Shellfish Butter & Charred Spring Onion  $\pounds 16.00$ Add Cauliflower Cheese £3.50 or Yorkshire pudding £0.50

# DESSERTS

Sticky Toffee Pudding, Devonian Clotted Cream £6.50 Yorkshire Forced Rhubarb and Custard £8.00 Lemon Posset, Lime & Crème Fraiche Sorbet  $\pounds6.50$ Chocolate Fondant, Blood Orange & Stem Ginger £8.50 Two British Cheeses with Chutney and Crackers  $\pounds 6.50$ 





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