



# SUNDAY LUNCH

2 Courses £16

3 Courses £18

(Price is Based on Per Person)

## STARTERS

Soup of the Day

Goujons of Cod  
*Lemon, Tartare Sauce*

Homemade Bread, Olives & Dips

Chicken Caesar Salad  
*Parmesan Croutons*

Radius 7 Mini Seafood Platter  
*Mackerel paté, Smoked salmon, prawns & Marie Rose sauce*  
(£1.50 Supplement)

## MAIN COURSE

Roasted Sirloin of West Country Beef  
*Roast Potatoes, Yorkshire Pudding, Market Vegetables, Roast Gravy*  
**Chef Suggests Medium Rare**  
(£2 Supplement)

Roasted Breast of Local Chicken  
*Roast Potatoes, Market Vegetables, Red Wine Sauce*

Slow Roasted Belly of West Country Pork  
*Roast Potatoes, Market Vegetables, Hunts Cider Reduction*

Braised Shoulder of Westcountry Lamb  
*Mini Shepherd's Pie, Red Cabbage Port & Rosemary Sauce*

Fish & Chips  
*Battered Cod Fillet Served with Mushy Pea's, Chips, Lemon & Tartare Sauce*

Vegetarian Roast  
*Sauté Potatoes, Yorkshire Pudding, Roasted Beetroot, Market Vegetables, Vegetarian Gravy*

10% gratuities will be added to tables of 8 or more gratuities are wholly distributed to our staff whether left as cash or on a card  
**Food allergens** if needed ask our staff for more details. Your feedback is very important to us, please make your server aware if you are unhappy with anything as all problems can be rectified during Lunchtime



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## DESSERTS

Seasonal Fruit Platter  
*Mango Sorbet*

West Country Cheeseboard  
*Biscuits, Grapes, Red Onion Marmalade*  
(£1.50 Supplement)

Dark Chocolate Brownie  
*Chocolate Soil, Honey Comb Ice Cream*

Devon Apple & Blackberry Crumble  
*Vanilla Ice Cream*

Homemade Ice Cream & Sorbets Selection

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## Speciality Coffees

### Liqueur Coffees

Irish Coffee  
*Bailey's Irish Cream or Irish Whiskey, Coffee, Cream*

Russian Coffee  
*Vodka, Coffee, Cream*

Spanish/Calypso Coffee  
*Tia Maria or Kahlua, Coffee, Cream*

French Coffee  
*Remy Martin or Courvoisier, Coffee, Cream*

## Breakfast

Now – 29<sup>th</sup> October 2017  
Friday – Sunday 8am – 10.30am

## Now Taking Bookings

Christmas Parties  
Christmas Day Lunch  
N.Y.E

## 3.2.1

3 Courses.2 People.1 Bottle of House Wine  
**£45**

9<sup>th</sup> Oct –30<sup>th</sup> Nov 2017  
Monday-Thursday

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