SUNDAY BEST AT THE FISHES

There is nothing that defines the British like Sunday lunch – the French even call us "Les Rosbifs".

And there is nothing like a quality Sunday roast in your local pub with family and friends.

You are heartily welcome, and the more good things you call for, the welcomer you are!

Warm Mini Loaf & Roasted Garlic Butter 3.00

Puttanesca Olives 3.00

STARTERS

Soup of the Day - See Blackboard 5.50

Warm Crispy Camembert, Fig Relish & Rocket 6.75

Brixham Crab, Celeriac & Apple Salad, Brown Crab Vinaigrette 8.75

Blythburgh Pork & Apple Terrine, Cornichons & Toasted Bloomer 7.50

Sunday Deli Board - Brie de Nangis, Sticky Chipolatas,

Houmous & Crudités, Smoked Mackerel, Beetroot Relish & Granary Toast 14.75

EITHER/OR

Superfood Salad of Buckwheat, Beetroot, Shredded Spinach,
Feta & Mint, Beetroot & Thyme Dressing 6.75/12.50

Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream Sauce,
with or without Free-range Ham 7.50/13.50

Seared Scallops, Roasted Cauliflower Purée, Clonakility Black Pudding, Bacon Crisps 9.50/19.00

SUNDAY ROASTS

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All served with Roast Potatoes, Seasonal Vegetables, Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 15.00

Cornish Leg of Lamb 15.00

Jimmy Butler's Free-range Leg of Pork 15.00

Butternut Squash, Spinach & Barley Wellington, Winter Greens,

Vegetarian Gravy 12.50

MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50 Cauliflower Cheese 3.75

MAINS

Aubrey's 28 Day Dry-aged Rump Steak, Chips, Garlic Butter & Rocket 19.75
Sea Trout & Spring Onion Fishcake, Wilted Spinach, Lemon Butter Sauce 13.50
Loch Duart Salmon Fillet, Roasted Beetroot, Mange Tout, Horseradish Cream Sauce 17.00
Roasted Chicken Breast, Chorizo, Butterbean & Tomato Ragu 16.50

PUDDINGS

Crumble of the Day - served at the table with Custard 6.00
Raspberry Ripple Cheesecake, Tuile Biscuit 6.00
Banana Sticky Toffee Pudding, Toffee Sauce, Jude's Banana Ice Cream 6.00
Coconut Milk Panna Cotta, Passion Fruit, Crushed Hazelnuts 6.00

Cheese Plate – Brie de Nangis, Sainte-Maure de Touraine, Wyfe of Bath, Water Biscuits & Rye Wafers, Apples & Celery, Fig Chutney 7.75

3 scoops of Jude's Ice Creams or Sorbets 5.75

Vanilla, Chocolate Orange, Pecan & Brown Butter or Banana Ice Creams, Raspberry or Mango Sorbets

Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 4.50