

SUNDAY BEST AT THE FISHES

We are serious about Sunday roast in our pubs which is why you'll find at least three seasonal choices on our menu. Settle in with your family and friends for top-quality beef from Aubrey Allen, Jimmy Butler's free-range pork or our delicious vegetarian roast with all the glorious trimmings. It's an old-age favourite for a reason and long may it continue.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00
Favourites Board - Sweet & Spicy Free-range Chicken Wings, Devon Crab on Buttered Crumpets,
Tomato Houmous & Toasted Pitta, Smoked Mackerel & Horseradish on Toast 14.75

STARTERS

Garlic & Rosemary Studded Camembert, Rustic Bread 7.50
Butternut Squash Soup, Toasted Seeds & Croutons 5.75
Brixham Crab, Potato Blini & Sour Cream, Spring Onion Dressing 10.50
Venison & Pheasant Terrine, Plum & Ginger Chutney, Toasts 7.50
Sautéed Creamy Mushrooms on Sourdough Toast 7.00

EITHER/OR

Pan-seared Native Scallops, Roasted Butternut Squash Risotto & Crispy Parma Ham 10.50 / 19.75
Beetroot, Fennel, Walnut & Wild Rice Salad, Orange & Shallot Dressing 7.00 / 13.50
Add Free-range Chicken 2.50 or Feta 2.00

The Winter salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.

SUNDAY ROASTS

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

Aubrey's Dry-aged Rump of Beef 15.50
Jimmy Butler's Free-range Leg of Pork & Crackling 15.00
Roast of the Day – See Blackboard
Winter Vegetable Wellington 13.50

MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50
Cauliflower Cheese 3.75
Braised Red Cabbage 3.50

MAINS

Aubrey's 28 Day Dry-aged 8oz Rump Cap Steak, Chips, Slow-roasted Tomato & Watercress 19.75
Merrifield Duck Breast, Dauphinoise Potatoes, Chantenay Carrots & Black Cherry Jus 21.50
Moroccan-spiced Vegetable & Chickpea Tagine, Beetroot Barley & Toasted Hazelnuts 13.75
Pan-fried Cod, Puy Lentils, Glazed Leeks & Salsa Verde 16.75
Slow-cooked Blade of Beef Bourguignon, Parsnip Purée 17.50

SIDES

Garden Salad, Garden Salad, Beetroot & Thyme Dressing 3.75 Rustic or Skinny Chips 3.50
Creamed Spinach 3.25

PUDDINGS

Crumble of the Day - served at the table with Custard 6.25
Chocolate Brownie & Raspberry Ripple Ice Cream 6.25
Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 6.25
St Clement's Cheesecake 6.25
Jude's Ice Creams or Sorbets 5.75

(Choose three from Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Mango Sorbet)

Cheese Plate – Winterdale Cheddar, Blue Monday & Brie de Nangis, Chutney, Water Biscuits & Apple 7.75

Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 4.75

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.

A 10% service charge is added to parties of six or more. All tips go to the team.