

# SUNDAY BEST AT THE FISHES

We are serious about Sunday roast 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 PLATES

CHOOSE ANY THREE FOR 12.00

Warm Mini Bloomer & Garlic Butter 3.50    Halloumi Fries & Bloody Mary Ketchup 4.50  
Tomato Houmous, Dukkah & Toasted Pitta 4.00    Dorset Charcuterie & Cornichons 5.00  
Whitebait & Aioli 4.00    Campagnola Olives 3.00

## STARTERS

Breaded Camembert, Tomato Chutney & Rocket 7.50  
Celeriac & Apple Soup, Crispy Celeriac, Granny Smith & Thyme 5.75  
Venison & Pheasant Terrine, Cranberry Chutney, Toast 7.75  
Potted Native Crab, Toasted Sourdough 9.00  
Creamy Garlic Mushrooms on Sourdough Toast 7.50  
Poached & Smoked Salmon Fishcake, Wilted Spinach & Lemon Butter Sauce 7.50 / 14.50  
Free-range Mojo Chicken, Wild Rice, Pomegranate & Edamame Bean Salad 7.50 / 14.50

## SUNDAY ROASTS

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

Aubrey's Dry-aged Rump of Beef 16.50  
Jimmy Butler's Free-range Leg of Pork & Crackling 15.75  
Roast of the Day – See Blackboard  
Winter Vegetable Wellington 13.75

## MAKE THE MOST OF YOUR ROAST

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

## MAINS

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 16.00  
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Béarnaise 19.75  
Sweet Potato & Kale Pie, Spinach & Wild Mushrooms 14.50  
Fillet of Sea Bream, Leeks, White Beans, Mussels & White Wine 16.50  
Grilled Calves Liver, Smoked Bacon, Kale & Mash 17.50

## SIDES

Thick-cut Chips or Skinny Fries 4.00    Green Salad & Soft Herbs, Avocado Dressing 3.75  
Honey & Thyme Roasted Roots 3.75    Buttered New Potatoes or Creamed Mash 3.75

## PUDS & CHEESE

Crumble of the Day - served at the table with Custard 6.75  
Chocolate Brownie, Salted Caramel Popcorn, Madagascan Vanilla Ice Cream 6.75  
Apple Tarte Tatin & Vanilla Ice Cream 6.75  
Sticky Toffee Pudding, Toffee Sauce & Custard 6.75  
Chocolate Truffle Cheesecake, Black Cherry Compote & Crème Fraîche 6.50  
Salcombe Dairy Ice Creams & Sorbets 5.75  
(Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Blackcurrant Sorbet)  
Cheese - Our cheeses change with the season & are all served ripe and ready with chutney, apple & water biscuits  
All four cheeses 10.50    Any three cheeses 7.75    A single smidgen of cheese 3.75  
Gillot Camembert, Ashlynn Goats, Winterdale Cheddar, Beauvale Blue  
Mini Pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.75

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

Children are heartily welcome and we are happy to make them simplified versions of our dishes, or a half portion at half price.

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