

SUNDAY LUNCH

BISTRO 8

• TO START •

Brie Wedges (E, SD, V)

Hand Breaded Pearl Wen, Tomato Chutney. **6.95**

Buttermilk Chicken Strips (D)

Smokey Barbeque Sauce, Chargrilled Corn. **6.95**

Chilli Salted Squid (GF, MO, MU)

Roasted Garlic Aioli, Harissa Ketchup. **6.95**

Garlic Mushrooms (SD, D, V)

Roasted Garlic Cream, Grilled Focaccia. **5.95**

Soup Of The Day (V, C, D, GFO)

Crusty Bread, Sea Salt Butter. **5.95**

• MAINS •

Roasted Sirloin Of Welsh Beef (GFO, D, SD, C)

Roast Potatoes, Infused With Garlic, Rosemary And Thyme, Yorkshire Pudding, Homemade Gravy. **14.95**

Leg Of Welsh Lamb (GFO, D, C)

Roast Potatoes, Infused With Garlic, Rosemary And Thyme, Yorkshire Pudding, Homemade Gravy. **14.95**

Chicken Supreme (GFO, SD, C, D)

Minced Belly Pork Stuffing, Roast Potatoes, Infused With Garlic, Rosemary And Thyme, Yorkshire Pudding, Homemade Gravy. **14.95**

Tempura Haddock (MU, SD)

Brixham Day Boat Haddock In A Light Tempura Batter, Chunky Chips, Mushy Peas, Charred Lemon. **15.95**

Chefs Peanut, Cashew And Pistachio Nut Roast (VE, N, P, S, SD, C)

With Heritage Carrot And Soy, Served With A Red Wine Sauce, Roast Potatoes, Olive Oil And Light Seasoning of Salt. **12.95**

All Served With Lightly Salted Seasonal Vegetables

• TO FINISH •

Daily Dessert Selection (GFO, V, VE)

Choose From One Of Our Delicious Desserts Of The Day. Please Ask Your Server For Todays Options.