



SUNDAY LUNCH

Main Course 20 | Two Courses 26 | Three Courses 32

Two courses: Starter & Main or Main & Dessert

BUTTERLEIGH BITES

Marinated Olives	(GF/DF/VE)	5	House Pickles	(GF/DF/VE)	4
Butterleigh Bread Board	(V)	7			
cultured butter					

STARTERS

Devilled Whitebait
charred lemon, tartare sauce (GFA)

Seasonal Soup
homemade bread, cultured butter (GFA)

Haloumi Fries
hot honey (GF/V)

Pulled Chicken Croquette
sweetcorn, chicory, fresh horseradish

MAINS

Roast Rump of Devon Beef

Confit Pork Belly

Slow Roasted Crown of Chicken

Butterleigh Nut Roast (V)

all served with herb & garlic roast potatoes, roasted root vegetables, seasonal greens & cauliflower cheese, Yorkshire pudding & gravy (GF without Yorkshire pudding)

Pan Roasted Cod Fillet

crushed potatoes, seasonal greens, lemon butter sauce

DESSERTS

Victoria Plum Crumble
vanilla ice cream, plump syrup (V/GFA)

Sticky Toffee Pudding
vanilla ice cream, caramel sauce

Dark Chocolate Brownie Sundae
honeycomb, Chantilly cream, chocolate sauce

ICE CREAM & SORBET

Ice Cream:
vanilla, chocolate, honeycomb, blackberry (GF/V)

Sorbet:
mango, raspberry, blackcurrant (GF/DF/VE)

One Scoop 2 | Two Scoops 4 | Three Scoops 6

Not all ingredients are listed. While we take care to minimise cross-contamination, we cannot guarantee that any dish is completely free from allergens. If you have an allergy or dietary requirement, please speak to a member of staff before ordering.