



Sunday Lunch in The Edwardian Grill
Sample menu

To start

Salmon

Home-cured, beetroot remoulade, horseradish cream

Soup

Wild mushroom, white onion cappuccino, coffee dust

Parfait

Chicken liver, truffle butter, red onion marmalade, toasted brioche

Ravioli

Crab, samphire, crab bisque

To follow

Devon beef

Roasted sirloin, Yorkshire pudding, roasted seasonal vegetables, red wine gravy

Cod

Celeriac mash, braised leeks, lemon and parsley cream

Chicken

Organic free-range breast, fondant potato, cabbage and bacon, roasting juices

Tart Tatin

Red onion, goat's cheese, truffled leeks, rocket

To finish

Pudding

Sticky toffee, butterscotch sauce, vanilla ice cream

Tart

Warm dark chocolate, apricot puree, almond milk ice

Pear

Poached in blackcurrant, natural yoghurt sorbet

Westcountry cheeses

*Two courses £19.95, three courses £24.95. To make a reservation, please call
01647 445000*