

Sunday Roast



Once a month, throughout the winter, we are bringing back Jamie's famous Sunday roasts, available to eat in or to takeaway.

Dates

8th October ~ 12th November ~ 17th December ~ 1st January
12-4pm

Sample menu

Amuse bouche

French onion
Smoked cheese, brioche, salted caramel

Starters

63°C bantam egg
Leek, potato, hazelnut

Smoked pumpkin
Wiltshire truffle, aged Comté

Dartmouth crab
Sauternes, peach, caviar |£10

Fish course

Beesands scallops
Smoked pig's cheek, toffee apple, Heron Valley cider |£15

Mains

Overnight Dexter beef rump
Duck fat potatoes, carrot & swede purée, five spice red cabbage, Yorkshire pudding, red wine & bone marrow gravy

Brixham day boat hake
Jerusalem artichoke, monk's beard

Cauliflower
Risotto, black garlic, pine nut

For pre-order only (by Friday)

Dexter beef Wellington
Roast garnish, red wine & bone marrow gravy |£15pp

Smoked Salcombe lobster
Dirty millionaire fries, pickled red onion |£15pp

Raspberry soufflé
White chocolate sorbet, English sparkling wine

Vanilla crème caramel
Marinated grapes, gingerbread

Dark Chocolate
Dulce de leche, hazelnut, Caramac |£10

2 courses £30

3 courses £40

10% off takeaway