



SUNDAY LUNCH

SMALL PLATES

ITALIAN WONTONS	6
Crispy Spinach & Ricotta Tortellini dusted in parmesan and chopped basil served with a red presto chilli dip on the side (vegetarian)	
HUMMUS	7
Tahini rich hummus, served with dukka (middle eastern spice mix), crudites and crostini (vegan)	
MUSHROOM BRUSCHETTA	7
Wild Mushrooms cooked with garlic and fresh parsley on olive oil toasted bread (vegan)	
KING PRAWNS	9
Peeled King Prawns pan fried with garlic and semi dried tomatoes	
BELLY PORK	8
Tuscan style belly pork, cook low n slow for many hours, with fennel & rosemary served with crispy black cabbage and truffled chilli honey	
BRIXHAM CRAB TACOS	10
White Brixham Crab Meat on wheat tortilla with tomato salsa, mint, chilli and brown crab mayonnaise	

KIDS

VEGAN ROAST BOWL	6
Crispy Fried Cauliflower, Peas, Roasted Carrots, roasted potatoes, vegan gravy	
CHICKEN FINGER ROAST BOWL	6
Grilled Chicken Fingers, Peas, Roasted Carrots, roasted potatoes, gravy	

ROASTS

Served family style each is a mini roast cooked to order, choose one roast each and all will be served on platters for you to add as much or little to your plate as you wish

BEEF	15
Dry Aged Cap Rump Beef, cooked to your liking	
TUSCAN BELLY PORK	14
Cooked low n slow spiced with fennel & rosemary	
CHICKEN	14
Chicken fillet stuffed with Italian Sausage wrapped in prosciutto	
All served with Yorkshire Puddings, roasted potatoes, roasted carrots, squash, courgettes, minted steamed cavolo nero (black kale) peas, spring onions and gravy	
VEGAN ROAST BOWL	11
Crispy Buffalo No Wings Cauliflower, Roasted Potatoes, Roasted carrots, squash, courgettes, minted Cavolo Nero (black kale), peas, spring onions, and vegan gravy	

PUDS

RICH CHOCOLATE BROWNIE HEAVEN	5
BIRTHDAY BLONDIE	5
APPLE PIE SUNDAE	6
LIMONCELLO TART	6
All Served with Dairy Ice Cream or Clotted Cream	
VEGAN CHOCOLATE BROWNIE (GF)	5
Served with Vegan Ice Cream	