

THE LOCK UP

Sunday lunch

Bloody Mary & Bucks Fizz 2 for £10 all day!

To begin

Bristol Loaf bread, balsamic vinegar reduction & oil 2.00

Marinated Kalamata & Gaeta olives 3.50

Marcona almonds 2.00

Starters

Carrot & fennel soup, bread & butter (v) (vg) 5.00

Heritage tomato salad, lemon & fennel ketchup, black olive dressing, sundried tomato dough ball 6.50 (vg)

Fowey mussel, saffron & cream chowder, bread & butter 6.50

Seared pigeon breast, crispy hen egg, dukkah, chasseur jus 6.50

Squid, prawn & pork bolognese, saffron linguine, parmesan tuille, bacon crumb 6.50

Caramelised fig, burrata, rocket, watercress, raspberry vinaigrette 6.50 (v)

Sides

Extra roast potatoes 1.50 Extra Yorkshire pudding 0.50

Mixed leaf salad 2.50 Wilted greens 3.00

Roasts

All served with Yorkshire pudding, roast potatoes, vegetables & gravy

Rare rump of beef, red wine & beef shin ragu 14.50

Cider braised belly of Old Spot, black pudding fritter, scratching 13.50

Salt marsh lamb shoulder, crispy lamb breast 13.50

Butternut squash, courgette, walnut & almond loaf, wild mushroom & rosemary gravy (v) (vg) 12.50

Cauliflower cheese (per person) 2.50

Children's portions of all roasts are available 6.50

Not a roast

Seared cod, celeriac & lemon gratin, local greens, pea & lovage broth 16.00

Desserts

Vanilla baked cheesecake, caramelized white chocolate, cinder toffee, blackcurrant sorbet 6.50

Chocolate, orange & almond torte, vanilla ice cream, praline, brandy snap 6.50

Raspberry semifreddo, cranberry gel, cocoa meringue, coulis, cassis cherries 6.50

Cheese board & accompaniments 7.50

Please inform us of any allergies or dietary requirements. All meals are made on site and we are happy to talk you through any of the dishes.