

17th February 2019

THE
**CHURCH
HOUSE**

INN



Sunday Lunch Menu

Starters

- Carrot and Cumin Soup - bread & butter (**v** - **GF**-with GF bread) **£5.50**
Mediterranean Vegetable Tian - smoked aubergine purée - Israeli couscous (**v**) **£6.00**
Ham Hock Terrine - piccalilli - mixed baby leaves - sourdough **£6.50**
Venison Carpaccio - truffle - parmesan - rocket **£7.50**
Pan-fried Atlantic Scallops - capers - salsify - squash purée **£9.00**

Main Courses

- Roast Topside of West Country Beef - yorkshire pudding - horseradish sauce **£13.00**
Slow Roasted Local Pork Belly - apple sauce - crackling **£12.50**
Roast Free Range Chicken Breast - chorizo stuffing **£13.00**
Trio of Roasts (beef, pork & chicken) - **£15.50**
Roast Pigeon Crown - redcurrant jelly **£12.50**
***Butternut Squash and Sage Nut Roast - mushroom gravy £13.00 (contains Nuts)**
All roasts served with gravy, roast potatoes, seasonal vegetables
***Allercombe Farm Sausages (Rattery) - mash - seasonal greens - parsnip crisps - gravy £13.50**
Pan Fried Fillet of Black Bream - Brixham crab risotto - caper 'beurre noisette' - parmesan crisp **£16.00**
***Spinach and Ricotta Ravioli - rocket - parmesan - spinach and basil pesto £12.50 (v) (contains nuts)**
***Allercombe Farm Pork Burger - coleslaw - honey and mustard mayonnaise - cheddar - chips £13.50**
***Dartmoor Ale Battered Newlyn Hake - minted peas - chips - tartare sauce £12.50**

Sides:

Vegetables **£3.50**/Chips **£3.00**/Cheesy Chips **£3.50**/Onion Rings **£4.00**

If You have any food allergies at all, please ask a member of staff for assistance before ordering

***These dishes cannot be adjusted for Gluten Intolerant diets**

Desserts: please ask for the separate Menu

Meal Times: Lunch: 12:00 Noon to 2:30 pm Dinner: 6:00 to 9:00 pm each day