**Sunday Lunch Menu Sample**

**Nibbles**

**Nocellara Sicilian Olives with stone in extra virgin olive oil - £5**

**Freshly Baked Bread Rolls,** flavoured butter, oil and balsamic **- £5**

**Crab Croquettes,** lemon mayonnaise **- £6**

**Starters**

**Truffled mushroom,** croutons, freshly baked bread roll (GF\*)(VG\*) **- £9.50**

**Smoked salmon, caper and crème fraiche rillette**, pickled cucumber, preserved lemon gel, toasted sourdough - **£12.50**

**Cary Arms Crayfish Cocktail,** Marie rose sauce, buttered brown bread **- £11.50**

**Roasted Goats Cheese Crostini**, red onion jam, fresh rocket (GF\*) - **£11.50**

**Pan-Seared Brixham Scallops,** pumpkin puree, black pudding crumb, basil pesto(GF\*) **- £13.50**

**Mains**

**Westcountry Leg of Lamb,** roast potatoes, seasonal vegetables, minted lamb jus (GF\*) - **£21.50**

**Westcountry Chicken Breast,** roast potatoes, seasonal vegetables, veal jus (GF\*) - **£20.50**

**Westcountry Topside of Beef,** roast potatoes, seasonal vegetables, Yorkshire pudding, veal jus(GF\*) **- £20.50**

**Westcountry Duo of Meats,** roast potatoes, seasonal vegetables, Yorkshire pudding, veal jus (GF\*) - **£23.50**

**Brixham Oven Baked Catch of the Day,** roasted new potatoes, seasonal vegetables, basil pesto (GF) (VG\*) **- £22.50**

**Mushroom and Cranberry Nut Roast,** roast potatoes, seasonal vegetables, cranberry

jus (VG\*) **- £17.50**

**Sandwiches**

**Served on either white or granary fresh bakery sliced bloomers with local crisps, most dishes can be made GF on request**

**Smoked Applewood Cheddar,** apple chutney **(**GF\***) - £9.50**

**Breaded chicken goujons,** sweet chilli mayonnaise, salad leaves - **£11.50**

**De Savary Honey Roasted Ham**,spiced tomato chutney, plum tomato (GF\*) - **£11.50**

**Smoked Salmon,** pickled lemon, dill mayonnaise, rocket(GF\*) **- £12.50**

**Sides**

Skin-on fries **£5.50**

Rustic chunky chips **£5.50**

Yorkshire pudding **£1.50**

Mature Cheddar Cauliflower Cheese **£6.00**

**Homemade Desserts - £8.95**

**Apple and Blackberry Crumble,** Vanilla Custard (GF\* VG\*)

**Double Chocolate and hazelnut Brownie,** vanilla ice cream, chocolate sauce

**Maple and Spiced Pear Crème Brulee,** homemade shortbread

**Traditional Affogato,** vanilla ice cream, double espresso (GF\*)

**Selection of Local Ice Cream –** Chocolate,Honeycomb, Strawberry, Vanilla, Salted Caramel, Mint Choc Chip, Banna, raspberry sorbet **£2.50 per scoop** (GF) (VG\*)

**Cary Arms Local Cheese Board,** celery, chutney, selection of crackers **£12.50**