

BOULTERS

SUNDAY BEST

Warm Mini Bloomer & Garlic Butter 3.25

Campagnola Olives 3.00

Deli Board – Free-range Chicken & Chorizo Croquettes, Crispy Camembert & Chutney, Tomato & Red Pepper Houmous, Dressed Crab Cups, Warm Bloomer 16.75

STARTERS

Pea & Mint Soup, Toasted Hazelnuts, Goats' Cheese 6.00

Brixham Crab Salad, Avocado Mousse & Heritage Tomato 8.25

Free-range Chicken & Chorizo Croquettes, Tomato Chutney 7.25

Warm Crispy Camembert, Fig Relish & Rocket Salad 7.50

SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables, Roasted Carrots, Yorkshire Pudding & Jugs of Gravy

British Dry-aged Rump of Beef 16.50

Blythburgh Farm Free-range Leg of Pork & Crackling 15.50

Spring Vegetable Wellington 13.50

MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50

Cauliflower Cheese 3.75

Braised Red Cabbage 3.50

MAINS

Poached & Smoked Salmon Fishcake, Fennel, Watercress & Cucumber Salad, Lemon Mayonnaise 14.00

Hampshire Chalk Stream Trout Fillets, Sautéed Fingerling Potato, Chicory, Wild Garlic & Orange Salad 15.75

Sri Lankan Sweet Potato & Cashew Nut Curry, Chapati Bread, Lemon & Chilli Pickle, Coconut Sambal 14.50

Free-range Chicken, Pea & Tarragon Pie, Buttered Mash & Spring Greens 14.75

Beer-battered Fish & Chips, Tartare Sauce & Mushy Peas 14.25

Steak Burger, Cheddar Cheese, Bacon, Burger Relish, Slaw & Chips 15.25

PUDDINGS

Valrhona Chocolate Tart, Passionfruit Curd & Salted Caramel Ice Cream 6.75

Vanilla Crème Brûlée, Shortbread Biscuits 6.00

Treacle Tart, Rhubarb Compôte & Custard 6.50

Flourless Warm Bakewell Tart, Boozy Cherries, Cornish Clotted Cream 6.25

Jude's Free-range Ice Creams & Sorbets 5.75

(Vanilla, Chocolate, Strawberry or Salted Caramel, Blackcurrant or Mango Sorbet)

Farmhouse Cheeses, Grapes & Crackers 7.75

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

A 10% service charge is added to parties of six or more. All tips go to the team.