



Our Sample Sunday Lunch Menu...

We will only ever serve you food we'd be happy to be served ourselves, which is why all our chicken & eggs are free-range. So is our pork. Our steak is 28 day hung Dartmoor beef. We avoid air-freighting fruit & vegetables by buying seasonal & British produce wherever possible... sourcing the best quality fresh ingredients from ethical producers may cost us more, but we know that if we can trust our suppliers, then you can trust us.

Mixed board of antipasti, charcuterie & cheese, rustic bread & chutney

(Board for two to share) £9.95

Soup of the day with rustic bread & butter £4.50

Smoked salmon mousse, pickled cucumber, prawn tempura £7.50

Caesar salad, free-range chicken, crispy smoked bacon, anchovies £6.25/£10.75

Roasts are served with a medley of roasted roots, braised red cabbage, orchard stuffing, Yorkshire pudding & crispy roast potatoes...

½ roast chicken with gravy & bread sauce (platter for two to share) £16.95

Roast sirloin of beef served medium rare with red wine gravy £12.50

Slow roast shoulder of pork with crackling & apple sauce £12.50

Vegetarian nut roast & cranberry sauce £9.50

Ale battered haddock fillet with minted mushy peas & fries £10.95

The following baguettes are served with soup of the day or fries...

Sirloin of beef (served medium rare) with horseradish, rocket & tomato £7.50

Roast chicken, English mustard & orchard stuffing £6.95

Scottish smoked salmon & dill mayonnaise £6.95

Iced blood orange soufflé £5.25

Warm chocolate tart & clotted cream £5.25

Vanilla panna cotta with strawberry compote £5.25

Poached pears in Perry with honeycombe ice cream £5.25

Salcombe Dairy ice creams: vanilla pod – chocolate – honeycombe £3.95



Yelverton, Devon PL20 6HP

www.whodhavethoughtitdevon.co.uk