

PURO

RESTAURANT & BAR

SUNDAY LUNCH MENU

APERITIF

GUSBOURNE Brut Reserve 2015 Kent, England 125ml	9.00
GIN & TONIC Tanqueray & tonic	5.00

TO NIBBLE/SHARE

MIXED ITALIAN OLIVES	3.50
HOMEMADE BREAD Roasted garlic, oils & balsamic	4.00
SMOKED CODS ROE Homemade focaccia	5.00
CURED MEATS SHARING BOARD Selection of Italian meats, roasted garlic, olives, sundried tomatoes, homemade bread, oils & balsamic	15.00

MAINS

FREE RANGE ROAST CHICKEN Garlic & parsley stuffing	15.00
RARE SILVERSIDE OF HEREFORD ROAST BEEF Horseradish crème fraîche	16.00
ROAST PORK Slow roasted pulled pork shoulder, apple sauce, crackling	15.50

DESSERTS

STICKY TOFFEE PUDDING Vanilla ice-cream	6.50
RHUBARB & HIBISCUS CHESSECAKE Yorkshire forced rhubarb, & ginger sorbet	8.00
BUTTERMILK PUDDING Almond crumble, dulce de leche, granny smith apple	7.00

STARTERS

SOUP OF THE DAY Fresh homemade bread	6.50
LINE CAUGHT CORNISH MACKEREL Watercress velouté, cucumber, horseradish	8.50
CHICORY TART Pear, walnut, blue cheese bon bons	7.50
BRIXHAM SCALLOPS Sauce vierge, confit potatoes, roasted fennel, apple, samphire	9.00
CORNISH MUSSELS Chorizo, leeks, Somerset cider, cream	7.50
WOOD PIGEON Swede purée, winter root vegetables, seed granola	8.50

NUT ROAST Vegetarian gravy	14.50
WHOLE MEGRIM SOLE Charred leeks, creamed mash, seaweed & brown shrimp butter sauce	22.00

All roasts are served with seasonal vegetables, cauliflower cheese & a Yorkshire pudding

WHITE CHOCOLATE TIRAMISU Panna cotta, marsala jelly, amaretti biscuits, espresso ice cream	7.00
SELECTION OF SORBETS & ICE-CREAM	2.00/scoop
SELECTION OF LOCAL CHEESES Crackers, chutney, apple, celery (please ask a member of staff for choices)	2 for 7.00 3 for 9.00 4 for 10.00

