HORNSBURY MILL

Sunday Lunch Menu

Starters

Torched goat's cheese, poached pear, celery, grapes, walnut, red wine reduction **£9.50**

Whiskey and soy cured sea trout, herb crème fraiche, beetroot, toasted rye bread **£8.95**

Mains

(All served with roast potatoes, seasonal roasted vegetables, mashed potato, spiced red cabbage, cauliflower cheese, carrot and swede mash, seasonal greens, Yorkshire pudding and homemade gravy)

Hornsbury Mill Signature meat board £30pp
(minimum 2 people)

OR

Dartmoor farmers beef sirloin £22.50

Slow cooked Pork belly £19.95

Glazed gammon £18.95

Dartmoor farmers lamb leg £22.50

Corn fed chicken £18.95

Vegan nut roast £16.95

Desserts

Dark chocolate brownie, salted caramel ice cream

Lemon tart - raspberry sorbet £8.95

Selection of ice cream / sorbet £3.50 per scoop
madagascan vanilla, hazelnut, damson ripple, double chocolate icecreams & raspberry sorbet

ALLERGIES OR COELIAC DISEASE?
Due to the small size of our kitchen at Hornsbury Mill, all 14 major allergens are present and our dishes are prepared in a shared, open space. We are therefore unable to strictly avoid cross-contamination and cannot guarantee that any dish is free from traces of allergens. We have a detailed matrix of the ingredients for all our dishes. Please speak to a member of our team about your requirements before ordering so you can make an informed decision.