Sunday Lunch Menu

Sunday Roast Served 12 – 3 £13

Roasted 21 day aged Locally sourced **Sirloin of Beef** Locally reared **Loin of Gloucester Old Spot Pork** Home-made **Nut roast (V)**

Duo of Sunday roast £14
Children's portion of all Roast available £8
All roasts served with roast potatoes, fresh seasonal vegetables,
Yorkshire pudding and rich gravy

Soup of the moment served with crusty bread £6

Pure white Salcombe crabmeat. £12.50 Mixed brown & white Salcombe crabmeat. £10.50

West Country Cheddar & Korev chutney £7 Add home-cooked Ham £1

Tomato, mozzarella, rocket & pesto (V) £8 Prawns in Marie-Rose £8

All sandwiches come with dressed salad, coleslaw and tortilla chips

Cornish pasty & chips. £8

Seafood plate of Salcombe crab, smoked salmon, prawns in Marie-Rose, salad & crusty bread. £16

Beer battered Cod and Chips served with home-made tartare sauce and mushy peas. (GF) £13

Salcombe Meat Company beef burger topped with smoked bacon, cheddar cheese, and pickles in a toasted bun with red onion marmalade, coleslaw and fries £13

Kadala curry served with fragrant rice and a cucumber and onion salad Kadala Curry – full of chickpeas, butternut squash & sweet potato – full of flavour served with basmati rice, cucumber and onion salad (GF VG) £13

Desserts - All £6

Landlord Tim's sticky toffee pudding made with lots of soaked dates and the most delicious toffee sauce to go with it – served with West Country clotted cream

Gin & Tonic Panna Cotta with a raspberry, ginger and pistachio granola.

A Chocolate lovers dream! - Truffle torte an incredible combination of rum, Belgian chocolate and double cream with vanilla ice cream.

Baked Orange Curd Cheesecake – fabulous combination of orange and cheese finished with orange curd served with vanilla ice cream.

A trio of delicious West Country ice creams – choose from Madagascan Vanilla, Honeycombe, Strawberry or Chunky Chocolate

Victoria Inn cheeseboard with Strongman cheddar, Longmans Smokeacre, Somerset brie, Devon blue, Korev chutney, crackers, grapes, celery and pickled apple. £9





