FLINT

SUNDAY LUNCH MENU

Two Courses – 30.00 Three Courses – 36.00

STARTERS

Cream of Broccoli Soup with Devon Blue and Home-made Bread and Butter V

Baked Goats Cheese with Honey Rosemary Crumble and Beetroot Chutney V

Tandoori spiced Salmon with Couscous Salad and Coriander Mint Yoghurt

Hoisin glazed Belly Pork with Spring Onion Mousseline and crispy Shallots

MAINS

All Main Courses are served with Roast Potatoes,
Cauliflower Cheese and a Selection of Seasonal Vegetables

Roast Sirloin of Westcountry Angus Beef, Rosemary Gravy and Yorkshire Pudding

Rump of Lamb, oven-roasted with Garden Herbs and Dauphinoise Potatoes

Oven-roasted Chicken Supreme with Garlic Cream Mushrooms and smoked Pancetta

Pan-seared Fillet of Sea Bream with Garlic King Prawns, Ratatouille and Basil Pesto

Strudel of roasted Butternut and Spinach with Harissa spiced Tomato Red Lentil Sauce V

DESSERTS

Sticky Toffee and Date Pudding with Butterscotch Sauce and Vanilla Ice Cream

Warm Chocolate Brownie with candied Hazelnuts and Salted Caramel Ice Cream

Vanilla Crème Brûlée with Morello Cherries and Amaretti Biscuits

Selection of Artisan Cheeses with Fruit Chutney, Celery, Grapes and Biscuits
(supplement 3.00)

FOOD ALLERGIES AND INTOLERANCES

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. We are more than happy to help and find alternatives if required.
While we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are totally free from allergens.