

ISCA

# SUNDAY ROAST

Life is gravy

STARTERS

|                                                                              |      |
|------------------------------------------------------------------------------|------|
| <b>Seasonal soup</b><br>warm sourdough                                       | 7.50 |
| <b>Ham hock terrine</b><br>pickled vegetables, chutney                       | 9.00 |
| <b>Crunchy chicken strips</b><br>'Nduja mayonnaise                           | 9.00 |
| <b>Butterbean houmous (VE)</b><br>pickled harissa carrots, toasted sourdough | 8.00 |

MAINS

|                                                                                                                                                          |       |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Zeal smash burger</b><br>brioche style bun, lettuce, tomato compôte, red onion, Gouda chilli cheese sauce, brown sugar candied bacon, fresh cut fries | 19.00 |
| <b>Chicken schnitzel</b><br>garlic butter, herb salad, fresh cut fries                                                                                   | 19.00 |
| <b>Grilled carrot and lettuce, spiced lentil dahl (VE)</b><br>herb salad, mint and tomato dressing                                                       | 16.50 |
| <b>Fish and chips</b><br>day boat fish lightly battered, mushy peas, house tartare sauce, fresh cut fries                                                | 19.50 |

see our Market Place menu for the daily catch

SUNDAY ROASTS

Slow-roasted, perfectly crisp and made for lingering Sundays, served with golden roast potatoes, Yorkshire pudding, seasonal vegetables, glazed star anise carrots, roast honey and thyme parsnips, and a generous jug of our rich house gravy.

|                                                                                                                                                                                                                                                                                                       |       |                                                                                                                                            |       |
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| <b>Dartmoor striploin of beef</b><br>locally reared Dartmoor beef, expertly roasted until tender and full of flavour                                                                                                                                                                                  | 27.00 | <b>Dartmoor beef and devon porchetta duo</b><br>a pairing of our roasts, perfectly balanced and served with all the classic accompaniments | 27.00 |
| <b>Devon pork belly porchetta</b><br>rolled Devon pork belly, stuffed with garlic and herbs, slow-roasted until the crackling is perfectly crisp                                                                                                                                                      | 26.00 |                                                                                                                                            |       |
| <b>The signature roast for two</b><br>both our Dartmoor beef and Devon porchetta, served with all the roast accompaniments, our indulgent house cauliflower cheese made with West Country Cheddar, and gravy poured as generously as the occasion deserves, a true centrepiece for the perfect Sunday |       |                                                                                                                                            | 55.00 |

Enhance your roast with our house cauliflower cheese made with West Country Cheddar 7.00

DESSERTS

|                                                                                  |      |
|----------------------------------------------------------------------------------|------|
| <b>Bread and butter pudding (V)</b><br>brioche, golden sultanas, vanilla custard | 8.50 |
| <b>Strawberry and vanilla cheesecake</b><br>strawberry coulis                    | 9.00 |
| <b>Sticky toffee pudding (V)</b><br>toffee date sauce, toffee ice cream          | 8.50 |
| <b>Honey panna cotta</b><br>gooseberry, stem ginger ice cream                    | 9.00 |

COCKTAILS

|                                                                                                        |       |
|--------------------------------------------------------------------------------------------------------|-------|
| <b>The Sticky Toffee Espresso Martini (V)</b><br>espresso, vodka, caramel liqueur, a pinch of sea salt | 10.00 |
| <b>Orchard Spritz</b><br>apple cider, Aperol®, Prosecco, ginger, lime                                  | 10.00 |
| <b>Honeychurch Sour</b><br>lemon gin, honey, elderflower, mint                                         | 10.00 |
| <b>Mary Queen of Cocktails</b><br>classic Bloody Mary spices, vodka, tomato juice                      | 10.00 |
| <b>English Garden Mocktail</b><br>cloudy apple, elderflower, lemon, lime, lemonade                     | 6.50  |



SCAN HERE TO VIEW  
CALORIE MENU

🌱 vegetarian 🌿 vegan

Adults need around 2,000 Kcal a day.

All items are subject to availability. Stated weights are approximate and refer to uncooked products. Please inform your server of any allergies or intolerances before ordering. While care is taken, dishes are prepared in kitchens handling all allergens, and cross-contamination is possible. A discretionary 12.5% service charge will be added, with gratuities shared in full with our team. All prices include VAT at the current rate.

# WINE PAIRINGS

## WHITE

|                                                                                                                                                                                                              | 175ml | 250ml | Bottle |                                                                                                                                                                                                                                                                | 175ml | 250ml | Bottle |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|--------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|--------|
| <b>Escorihuela Gascón, Viognier (VE)</b><br><i>Mendoza, Argentina / 13.0%</i><br>Complex aromatic Viognier with notes of apricot, ripe peaches, honey and orange peels combined with smoky and vanilla hints | 12.75 | 16.25 | 44.00  | <b>Domaine Seguinot-Bordet, Chablis</b><br><i>Burgundy, France / 12.5%</i><br>From 30-year-old vines, this Chablis offers smoky lime aromas and flavours. Bone dry, with a minerally yet supple character, it is moreish and finishes with a long, creamy note | 13.25 | 17.25 | 47.00  |
| <b>Aroha Bay, Sauvignon Blanc</b><br><i>Marlborough, New Zealand / 13.0%</i><br>Fresh and lively with grassy notes and a lift of passion fruit with vibrant tropical fruits and grassy, leafy hints          | 10.25 | 13.00 | 35.00  | <b>Sharpham, Dart Valley Reserve (VE)</b><br><i>Devon, England / 11.0%</i><br>From the banks of the River Dart this has a delightful spritz, fresh fruit flavour and a vibrant citrus mouthfeel                                                                | 12.50 | 16.00 | 43.00  |
| <b>Terre di Castelnuovo, Pinot Bianco IGT (VE)</b><br><i>Veneto, Italy / 12.0%</i><br>Intense bouquet with floral scents. Light in body with a harmonious, fresh and velvety finish                          | 8.50  | 10.75 | 29.00  |                                                                                                                                                                                                                                                                |       |       |        |

## RED

|                                                                                                                                                                                                                                     | 175ml | 250ml | Bottle |                                                                                                                                                                                                                                            | 175ml | 250ml | Bottle |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|--------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|--------|
| <b>L'Artisan, Pinot Noir</b><br><i>South of France, France / 13.5%</i><br>Aromas of small, fresh and crunchy strawberries accompanied by a few morello cherries. The palate is very fresh, elegant and above all perfectly balanced | 10.75 | 13.75 | 37.00  | <b>Berton Vineyards, Mr Goose Shiraz (V)</b><br><i>South East, Australia / 14.0%</i><br>The palate is concentrated showing blackberry, black cherry and plum flavours. Complex oak characters of coffee, vanilla and caramel on the finish | 8.50  | 10.75 | 29.00  |
| <b>Bodegas Ugalde, Reserva (VE)</b><br><i>Rioja, Spain / 14.0%</i><br>A clean and bright cherry red, this wine offers intense fruit on the nose. The palate is full, velvety, and well-balanced                                     | 12.75 | 16.25 | 44.00  | <b>Terre di Castelnuovo, Valpolicella DOC (VE)</b><br><i>Veneto, Italy / 12.5%</i><br>Ruby coloured wine with an intense bouquet of sour red fruits. On the palate it is velvety, with soft tannins and spicy notes                        | 9.50  | 12.25 | 33.00  |
| <b>Sharpham, Pinot Noir (VE)</b><br><i>Devon, England / 11.5%</i><br>A delicious bright wine packed full of sweet, round, plummy fruit. The finish is dry and savoury with lingering red fruits                                     | 14.25 | 18.00 | 49.00  | <b>Les Ambassadeurs, Cabernet Sauvignon (V)</b><br><i>Languedoc-Rousillon, France / 12.0%</i><br>A wine with aromas of black fruits and cinnamon, velvety fabric and silk tannins                                                          | 8.50  | 10.75 | 29.00  |
| <b>Domaine Astruc, d'A Malbec</b><br><i>South of France, France / 13.5%</i><br>An excellent structure, velvety texture, and a nice acidity combined with softness and flavours of ripe berries                                      | 9.00  | 11.50 | 31.00  |                                                                                                                                                                                                                                            |       |       |        |

## ROSÉ

|                                                                                                                                                               | 175ml | 250ml | Bottle |
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| <b>Terre di Castelnuovo, Pinot Grigio Blush</b><br><i>Veneto, Italy / 12.0%</i><br>Fruity on the nose, ripe raspberries on the palate. Dry with crisp acidity | 8.75  | 11.00 | 30.00  |
| <b>Sharpham, Pinot Noir Rosé</b><br><i>Devon, England / 12.0%</i><br>A soft gentle rosé with a strawberry palate and lasting refreshing citrus overtones      | 12.50 | 16.00 | 43.00  |

## FIZZ

|                                                                                                                                                                                                                            | 175ml | Bottle |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|--------|
| <b>Terre di Castelnuovo, Prosecco Spumante DOC Brut</b><br><i>Veneto, Italy / 11.0%</i><br>Light, crisp and refreshing flavours of green apple, acacia blossom and apricot                                                 | 7.50  | 37.00  |
| <b>Joseph Perrier, Cuvée Royale Brut (VE)</b><br><i>Champagne, France / 12.0%</i><br>Delicate, complex nose with green apple and peach notes. Palate is round, refreshing, and long-lasting. A balanced, elegant Champagne |       | 75.00  |

 vegetarian  vegan

Spirits, beers, soft and hot drinks are available upon request. Please speak to a member of our team for more information.

125ml wine measure available. Prices include VAT. A discretionary 12.5% service charge will be added. ABV is subject to change.