

CHEF'S NOTE

The beauty of our rivers & the countryside is close to our hearts here at the Arundell & as such we do everything we can to protect them. We are proud supporters of the 'Off the Table' campaign, which is why you won't find salmon on our menu. All the fish that we do serve is sustainably sourced from the Brixham & Newlyn markets, which is predominantly day boat fish. We have fantastic relationships with our local suppliers & use local, seasonal & sustainable ingredients wherever possible.

Ashley Wright

CHARITY LUNCH MENU

12 - 2:30PM



Lifeboats

2 / 3 Courses - £19/£22.50

STARTERS

French onion soup with rarebit croute (v)

Smoked haddock risotto, parmesan, chives

Slow cooked pork cheek, celeriac and shallot

MAINS

Venison suet pudding, mash, greens and jus

Fish pie with white wine and smoked cheese

Cassoulet with a hazelnut kale pesto, artichokes (v)

DESSERTS

Sticky toffee pudding with clotted cream

Whipped goats cheese, quince and walnut

Selection of ice creams or sorbets

A LA CARTE

NIBBLES

Marinated olives £3.95

Chargrilled flatbread & mint yogurt £3.95

Home-made bread & extra virgin Arbequina olive oil* & balsamic (for 2) £4.50

Home-made bread, extra virgin Arbequina olive oil* & balsamic, marinated olives & hummus (for 2) £9.50

STARTERS

Jerusalem artichoke soup, hazelnuts and truffle oil £9.50 (v,gf)

Miso, peanut & chilli glazed aubergine, puffed wild rice, wakame, coriander £10.50 (vgn)

Pan roasted king scallops with cauliflower, cumin & mango £15.50 (gf)

Whipped goats cheese, heritage beetroot, candied walnuts £11.95 (gf)

Pork belly, slow cooked egg yolk and puffed potato £14.50 (gf)

Seared tuna, sesame, ginger and spring onion dressing £13.95 (gf)

MAINS

Local wild venison loin, potato terrine, celeriac, pickled turnip, chocolate jus £28.95 (gf)

Ballotine of pheasant, Parma ham, parsnip, red cabbage, port jus £25.95 (gf)

Beef fillet and slow cooked cheek, fondant potato, salt baked swede, shallots and sage £32.00 (gf)

Pan-fried Cornish fish, Brixham lobster risotto, lemon, parmesan & chive £27.95 (gf)

Wild mushroom, celeriac and spelt grain, cavalo nero, toasted pine nuts £18.95 (vgn)

PLEASE SPEAK TO A MEMBER OF OUR TEAM IF YOU HAVE ANY ALLERGIES
OR DIETARY REQUIREMENTS.

*MARQUIS DE GUADALMINA EXTRA VIRGIN ARBEQUINA OLIVE OIL AVAILABLE TO BUY IN OUR DELI.

FROM THE GRILL

Warren's 10oz chargrilled sirloin, shallots & kale £29.95

Sauces £2

Garlic & herb butter

Red wine jus

Pepper sauce

Sourdough battered fish, peas, tartar, pickled egg & curried salt £17.95

6oz Arundell burger, bacon, smoked cheese rarebit & slaw £15.95

Warren's pork chop with roasted apple, £21.95 (gf)
Please note this requires 30 minutes to cook

Chargrilled broccoli, Moroccan spiced pearl barley & quinoa with pomegranate, dates £17.95 (vgn)

Wild venison sausage, creamed potatoes, kale, onion jus £17.95

SIDES

£4.50 each

Chips or Fries

Colcannon mash with kale, celeriac & cheddar

Broccoli & toasted almond

Fine beans & mustard dressing

Rocket & parmesan Salad

SANDWICHES

12 - 2:30PM

Arundell Club - chicken, bacon, tomato & little gem lettuce on toasted bread £12.00

Char sui pork, pickled carrot, radish, chilli & coriander on toasted bread £12.00