

SUNDAY LUNCH

2 COURSES £26 | 3 COURSES £30
SAMPLE MENU

STARTERS

BAKED POTATO & ROSEMARY SOUP

Truffle cream & sourdough

CREEDY CARVER DUCK LIVER PARFAIT

Toasted sour dough, port jelly, plum ketchup & hazlenuts

CHARRED MACKEREL

Celeriac & baked apple purée

MAINS

All mains served with yorkshire pudding, herb roasted potatoes, roasted heritage carrots, crushed swede, braised red cabbage & gravy

ROAST EXMOOR BEEF

Braised beef cheek & whipped horseradish

HALF A ROAST DEVON CHICKEN

Confit thigh, sage & onion drumstick & bread sauce

EXMOOR VENISON WELLINGTON

Kale & blackberry purée

BUTTERNUT SQUASH PITRVER (V)

Kale & root vegetable gravy

SIDES £5

Cauliflower & truffle cheese

Sage & onion stuffing balls

Pigs in blankets

PUDDINGS

All served with birds english custard

APPLE & BLACKBERRY CRUMBLE

Oat crumble & vanilla ice cream

ORANGE & ROSEMARY STEAMED PUDDING

Clotted cream

BREAD & BUTTER PUDDING

Boozy orange syrup

(V) - Vegetarian (PB) - Plant Based

If you have any allergens we need to be aware of, please speak to a member of the team.

A discretionary service charge will be added to your bill.



THE MOLE

RESORT