

Candlelight Inn

BLACKDOWN HILLS

Sunday Lunch

Homemade Soup (v) (GF)

Broccoli and Stilton

*Smoked Salmon (*GF)*

Dill crème fraîche, brioche croutes

*Chicken Liver Parfait (*GF)*

Chutney and croutes

Pea Fritters

Pea puree, crumbled goats cheese

*Roast striploin of Devon Beef with Yorkshire Pudding (*GF)*

Roast Pork Belly and Crackling (GF)

All roasts with duck fat roast potatoes, seasonal vegetables and jus

Fillet of Seabass (GF)

Samphire, new potatoes and sauce béarnaise

Gnocchi (v)

Truffle butternut, beetroot granola

Chocolate Mousse (GF)

With honeycomb

Ginger Sponge

Dried fruits and vanilla ice cream

*Blackberry Parfait (*GF)*

With meringue

Ice Creams and Sorbets (GF)

*Ice Creams - Vanilla, salted caramel, Mint choc chip, Blackberry,
Honeycomb or Chocolate*

Sorbets - Lemon Zest, Blackcurrant, Mango or Lime

1 Course ~ £12

2 Courses ~ £18.50

3 Courses ~ £23

Children's roast £8

**GF can be gluten free*

Allergen information available on request