

SUNDAY MENU

FEELING PECKISH?

LOCAL ARTISAN BREADS / 9.00 {AV/VG/GF}

Marinated olives., cornichons, caper berries, sun blushed tomatoes, olive oil & balsamic with a pinch of Devon sea salt

ADD EXTRAS FOR SHARING:

West Country cheeses / 8.00
Honey Glazed Ham / 7.00 Hummus / 5.00 {VG/GF}

TO BEGIN

CHEF'S CHOICE PÂTÉ / 10.50 {AGF}

Clarified sage butter, red onion marmalade, rocket, homemade pickles & granary toast

PAN FRIED DAWLISH MUSHROOMS / 10.50 {AGF/VG}

Creamy white wine sauce, crumbled Devon blue cheese, leek hay, sour dough toast

Pair with white Mr Goose Chardonnay

BREADED BRIXHAM WHITEBAIT / 10.50

Homemade tartar sauce, sea salt, rocket, lemon wedge & granary bread

Pair with Vida Loca Branco

THE LEY ARMS PRAWN COCKTAIL / 11.50 {AGF}

Baby gem lettuce, bloody mary sauce, raw slaw & garnished with cured Scottish salmon, granary bread and Devon salted butter

Pair with Kraal Bay Chenin Blanc

PEA & SHALLOT RAVIOLI / £10.50 {VG}

(Can also be ordered as a main course) / £19.00

Basil pesto, sun blushed tomatoes, pistachio crumb & rocket

Pair with rosé Domaine Paul Mas... Cote Mas Rosé

ROASTS

All our local cuts of meats are individually roasted to achieve their optimum taste & served with sausage onion & sage stuffing, goose fat roast potatoes, Yorkshire pudding, seasonal vegetables & gravy.

	Small / Mains
PORK - DEVON FREE RANGE. SLOW ROASTED SHOULDER & BELLY with apple sauce.	14.00 / 19.00 {AGF}
BEEF - DEVON LONGHORN. SLOW ROASTED. TOPSIDE BRISKET with horseradish sauce.	14.00 / 19.00 {AGF}
LAMB - KENN VILLAGE. SLOW ROASTED LEG & BRAISED SHOULDER with mint sauce.	14.00 / 20.00 {AGF}
CHICKEN - WEST COUNTRY CRISP CHICKEN BREAST with bread sauce.	14.00 / 19.00 {AGF}
TRIO OF PORK, BEEF & CHICKEN - For the big appetite! A delicious combination of three meats.	/ 26.00 {AGF}
NUT ROAST Root vegetable & mushroom with sage & onion stuffing & onion gravy.	14.00 / 19.00 {AGF/AVG}

SHARING SIDES

GIANT PIGS IN BLANKETS {GF} / 6.00

CAULIFLOWER CHEESE {GF} / 6.00

SAUSAGE SAGE & ONION STUFFING / 6.00

SEASONAL VEGETABLES {DF} / 6.00

DESSERTS

WARM STICKY TOFFEE PUDDING
With your choice of ice cream {AVG}, custard or Devon clotted cream / 10.50
ADD A BAILEYS

TRIPLE CHOCOLATE FUDGE BROWNIE {GF}
With your choice of ice cream {AVG}, custard or Devon clotted cream / 10.50
ADD A COINTEAU

VEGAN TREACLE ORANGE TART {VG}
With your choice of ice cream {AGF}, custard or Devon clotted cream / 10.50
ADD A DRAMBUIE

LEMON POSSET, MERINGUE {AGF}
Amaretti biscuits, raspberry sorbet and fresh mint / 10.50
ADD A LIMONCELLO

ICE CREAM {AGF/AVG}
Organic handmade Devon ice cream
/ 4.50 for 1 scoop
/ 2.50 for each additional scoop

CHOOSE FROM:
Devon cream vanilla
Salted Caramel
Triple chocolate
Strawberry

SEASONAL FRUIT CRUMBLE
With custard or a dollop of devon clotted cream / 10.50

SORBET {VG/AGF}
Raspberry or lemon

AFFOGATO / 7.50 {AGF/AVG} add a liqueur, Tia Maria, Amaretto, Baileys - Vanilla ice cream with a shot of espresso...

Please remember to book a table via our website www.theleyarmskenn.co.uk, our fb page, call us 01392 832341 or you can also email us on bookings@theleyarmskenn.co.uk. Most of our dishes can be adapted to accommodate dietary needs. Please advise us of any allergies. Please ask your server before ordering.

No service charge is added to your bill :-)