

“ THE TRADITION OF THE SUNDAY ROAST ACCOMPLISHES MORE
THAN JUST FEEDING US, IT NURTURES OUR SOULS ”

SUNDAY MENU

FEELING PECKISH?

LOCAL ARTISAN BREADS marinated olives, cornichons, caper-berries, / 7.75
sun blushed tomatoes, oil & balsamic & a pinch of Devon sea salt
ADD EXTRAS FOR SHARING: West Country cheeses 5.50 / Cured meats 5.50 / Hummus / 4.00 {VG/GF}

TO BEGIN

PORK & WILD MUSHROOM PÂTÉ clarified sage butter, red onion marmalade,
pickled beetroot, granary toast. {VG/GF} 9.50
PAN FRIED FOREST FUNGI MUSHROOMS Devon cider & blue cheese,
sour dough toast, chestnut crumbs, garden salad & herbs. {AVG/AGF} 9.50
PIRI PIRI PRAWNS fresh prawns cooked in chilli, red peppers, tomatoes, garlic & herbs,
wild rocket & parmesan served with artisan breads. *Tofu vegan option available. {GF/DF} 9.50

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. {AGF} 12.00 / 16.50
BEEF - DEVON LONGHORN, SLOW ROASTED, TOPSIDE BRISKET with horseradish sauce. {AGF} 12.00 / 16.50
LAMB - KENN VILLAGE, SLOW ROASTED LEG & BRAISED SHOULDER with mint sauce. {AGF} 12.00 / 18.00
CHICKEN - WEST COUNTRY CRISP CHICKEN BREAST with bread sauce. {AGF} 12.00 / 16.50
TRIO OF PORK, BEEF & CHICKEN - For the big appetite! A delicious combination of three meats. {AGF} / 25.00
NUT ROAST Root vegetable & mushroom with sage & onion stuffing & onion gravy. {VG/GF} 12.00 / 16.50

SIDES

GIANT PIGS IN CAULIFLOWER CHEESE SAUSAGE SAGE & ONION SEASONAL VEGETABLES
BLANKETS {GF} / 4.50 {GF} / 4.50 STUFFING / 4.50 {DF} / 4.50

DESSERTS

WARM STICKY TOFFEE & TRIPLE CHOCOLATE BROWNIE, THE LEY GINGER, WHISKY &
APPLE PUDDING Organic Devon clotted cream ORANGE MARMALADE TRIFLE!
& Devon clotted cream / 9.00 ice cream {GF} / 9.00 {GF} / 9.00

ASK A MEMBER OF THE LEY TEAM TO TRY WITH OUR PUDDING PAIRING SHOTS!

ICE CREAM SCOOP / 3.25.

/ 2.50 each additional scoop. With chocolate flake & wafer.

PROPER HAND MADE ORGANIC DEVON ICE CREAM {AGF}

Devon organic clotted cream vanilla / Caramel & Devon sea salt

Belgium chocolate with dark & milk chocolate swirls / Devon roast coffee (our own roast coffee bean!)

Blackberry with chunks of hedgerow blackberries

ASSORTED SORBET FLAVORS AVAILABLE / 3.25

/ 2.50 each additional scoop, with fruit & wafer {AGF/ADF}

CHOCOLATE TRUFFLE / 1.00

ASSORTED TEA & COFFEE

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 :-)