

SUNDAY MENU

FEELING PECKISH?

LOCAL ARTISAN BREADS / 8.00 {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 / 6.50
 Honey Glazed Ham / 6.50 Hummus / 4.00 {VG/GF}

TO BEGIN

CHEF'S CHOICE PÂTÉ Clarified sage butter, red onion marmalade,
 rocket, homemade pickles & granary toast / 9.50 {AGF}

PAN FRIED DAWLISH MUSHROOMS {AGE, VG} Creamy white wine sauce,
 crumbled Devon blue cheese, leek hay, sour dough toast / 9.50 {AGE/VG}

Pair with white Mr Goose Chardonnay

BREADED BRIXHAM WHITEBAIT Homemade tartar sauce, sea salt, rocket,
 lemon wedge & granary bread / 9.50

Pair with Vida Loca Branco

THE LEY ARMS PRAWN COCKTAIL {AGF} Baby gem lettuce, bloody mary sauce, raw slaw
 & garnished with cured Scottish salmon, granary bread and Devon salted butter / 10.50

Pair with Kraal Bay Chenin Blanc

PEA & SHALLOT RAVIOLI {VG} Basil pesto, sun blushed tomatoes, pistachio crumb & rocket / £9.50
 Pair with rosé Domaine Paul Mas... Cote Mas Rosé (Can also be ordered as a main course) / £18.00

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} 13.00 / 18.00
BEEF - DEVON LONGHORN, SLOW ROASTED, TOPSIDE BRISKET with horseradish sauce.	{AGF} 13.00 / 18.00
LAMB - KENN VILLAGE, SLOW ROASTED LEG & BRAISED SHOULDER with mint sauce.	{AGF} 14.00 / 19.50
CHICKEN - WEST COUNTRY CRISP CHICKEN BREAST with bread sauce.	{AGF} 13.00 / 18.00
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.	{AGF/AVG} 13.00 / 18.00

**GIANT PIGS IN
 BLANKETS** {GF} / 5.00

CAULIFLOWER CHEESE
 {GF} / 5.00

**SAUSAGE SAGE & ONION
 STUFFING** / 5.00

SEASONAL VEGETABLES
 {DF} / 5.00

DESSERTS

**WARM STICKY
 TOFFEE PUDDING**
 With your choice of ice cream
 {AVG}, custard or Devon clotted
 cream / 9.50 **ADD A BAILEYS**

**TRIPLE CHOCOLATE
 FUDGE BROWNIE** {GF}
 With your choice of ice
 cream {AVG}, custard or
 Devon clotted cream / 9.50
ADD A COINTEAU

**VEGAN CHOCOLATE
 & ORANGE PUDDING**
 {VG/GF}
 Vegan ice cream / 9.50
ADD A DRAMBUIE

**LEMON POSSET,
 MERINGUE** {AGF}
 Amaretti biscuits,
 raspberry sorbet and
 fresh mint / 9.50
ADD A LIMONCELLO

ICE CREAM {AGF/AVG}
 Organic handmade Devon
 ice cream
 / 3.50 for 1 scoop
 / 2.35 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 / 9.50

SORBET {VG/AGF}
 Raspberry or lemon

AFFOGATO / 6.50
 {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 ;-)