



Sunday Menu

Something to nibble...?

Green & black olives, garlic cloves & red peppers in olive oil

£3.95

12 inch khobez flatbread coated with garlic butter

£3.95

add cheese for £1 Spice it up...? Add jalapenos for £1

Why not enjoy a starter or dessert for just £4 when ordering a roast...?

To Start...

Chargrilled, marinated chicken skewers with mixed leaves & a Garlic mayo

£5.75

South Devon crab cakes with a Dijon and tarragon mayo **£5.95**

£5.95

Deep fried, Somerset brie with apricot & cranberry compote & a balsamic reduction (v)

£5.50

Smooth pork and chicken liver pate with fruit chutney & toasted Ciabatta

£4.95

The Roasts...

All of our roasts here at The Ashcott come with seasoned duck fat roasted potatoes, honey roasted parsnips, creamy cauliflower cheese and a selection of seasonal British vegetables. And don't worry, everyone gets a homemade Yorkshire pudding!

The Ashcott Platter – Roast beef, pork loin and turkey breast with sage & onion stuffing, pigs in blankets, crackling, horseradish hollandaise, Bramley apple puree and bread sauce

£13.95

Roast beef with horseradish hollandaise

£12.95

Roast loin of pork with crackling, stuffing & Bramley apple puree

£11.95

Turkey breast with pigs in blankets, stuffing & bread sauce

£11.95

Nut roast with olive oil roasted potatoes, stuffing and vegetarian gravy (v)

£9.95



8OZ RIB-EYE STEAK, ideally cooked medium to ensure the fat renders down & penetrates the meat for the optimum taste of this beautiful cut. Served with our signature chunky chips, garlic & thyme roasted tomato, field mushroom & fried onions

£19.95

KING PRAWNS, SHRIMP AND CHORIZO LINGUINE with tomato, garlic, lemon & coriander, glazed with a white wine & sweet chilli sauce

£15.95

MARINATED BONELESS HALF CHICKEN COOKED ON THE CHARGRILL, served with garlic chunky chips and a side of house slaw

£12.95

SWEET POTATO, CHICKPEA AND SPINACH CURRY served with basmati rice Poppadum and mango chutney

£10.95

SLOW COOKED BELLY OF PORK ON BLACK PUDDING served with buttered mashed potato, green beans, red wine jus and crackling

£14.95

Desserts...

These desserts are just £4 when ordering a roast

Warm salted caramel chocolate brownie with vanilla ice-cream

£5.75

Bread and butter pudding, served hot with custard

£5.25

Mixed berry panna cotta pot with red berry coulis

£5.95

Lemon posset with homemade shortbread

£5.95

Treacle & ginger tart with homemade lemon curd

£5.95

2 scoops of ice-cream/sorbet

£4.95