



SUNDAY LUNCH MENU

ALLERGIES / DIETARY REQUIREMENTS - Please let us know prior to ordering.

VE (Vegan), V (Vegetarian), GF (Gluten Free), DF (Dairy Free) (*) can be altered to meet dietary requirements

NIBBLES

Mixed marinated olives £4.50 / Duo of Artisan rolls, balsamic & olive oil £5.25 / Rosemary Almonds £4.50

SMALL PLATES

Broccoli & Watercress Soup, Blue cheese, toasted almonds & crusty roll (V, *GF) £8.95

Rillette of Mackerel, cured salmon, pickled cucumber carpaccio, candied fennel & garlic croutes (*GF) £9.95

Roasted Plum Tomato Parfait, peppers, red onion & feta salsa, avocado, rocket oil & parmesan crisp (V, GF) £9.75

Deep Fried Brie, crisp vegetable salad & plum chutney (V) £9.25

Chargrilled British Asparagus, wild garlic hummus, shallot vinaigrette & crisp Serrano ham (*VE, *V, GF, DF) £10.50

MAINS

Roast sirloin of beef & horseradish sauce £22.95 / **Loin of pork** & apple sauce £20.95 / **Roast chicken breast** with garlic & thyme £20.95 / **Wild mushroom, asparagus, leek & spinach pie**, cheese & chive sauce (V) £19.50

- All served with garlic & red onion roast potatoes, Yorkshire pudding, cauliflower & leek cheese, honey roasted carrots, parsnips & beetroot, tender stem broccoli, fine beans, cavolo nero & curly kale

Battered Pollock, triple cooked chips, crushed peas & tartare sauce (*GF, *DF) £18.95

Soy-Glazed Market Fish, chargrilled seasonal greens & sea herbs, pickled fennel, toasted sesame seeds, roasted cauliflower purée, citrus & herb sauce (GF, *DF) £26.95

DESSERTS all £9.50

Sticky Toffee Pudding

Rich toffee sponge with salted caramel sauce & vanilla ice cream

Summer Fruit & Elderflower Pudding

A light, fruity classic served with clotted cream & brioche crumb

Treacle Tart

Golden syrup tart with lemon gems, macerated raspberries & vanilla ice cream

Apple & Rhubarb Crumble

Spiced apple & rhubarb, oat crumble & vanilla custard

Rhubarb & Ginger Sponge Trifle with White Chocolate & Chocolate Crisp

Stewed rhubarb, ginger sponge, white chocolate custard, chantilly cream & chocolate crisp

Affogato

Styles Farm vanilla ice cream topped with a shot of espresso & an Amaretti biscuit

Add your favorite 'tot' for £3.50

DESSERT WINE – Il Cascinone, Palazzina, Moscato d'Asti 100ml £7.50

Styles Farm ice cream & fine biscuit: Vanilla, strawberry, chocolate, honeycomb, salted caramel (*GF)

Sorbet: Mango, lemon, raspberry, passion fruit (*GF, *DF)

3 scoops £8.50, 2 scoops £5.95, 1 scoop £2.95

SELECTION OF WEST COUNTRY CHEESES £11.50 (*GF) - Greens of Glastonbury Twanger, White Lake Driftwood, Yarlington Blue, Yarlington soft, homemade chutney, grapes & crackers

PORT – Krohn LBV 2016/2017 50ml £4.20 / Krohn Colheita 2006 50ml £5.50

SOMERSET POMONA – A secret blend of juice & Somerset Cider Brandy 50ml £4.95