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

Roasted Sweet Potato, Sun Blushed tomato & Chipotle Soup, crispy leeks, artisan roll & butter (DF,*GF,*VE) £9.50

Pork Shoulder & Black Pudding Terrine, quince jam, truffle dressed leaves & sunflower toast (*GF) £9.95

South Coast Mussels, garlic, tarragon & white wine cream, bacon lardons, crusty bread & butter (*GF) £10.50 / £21.50 as main with fries

Salt Baked Heritage Beetroot, whipped ricotta, sweet pickled red onion, toasted hazelnuts & blackberry balsamic glaze (GF, *VE) £9.75

MAINS

Roast Sirloin of Beef & horseradish sauce £22.95 / **Roasted Loin of Pork** & apple sauce £20.95 / **Roast Chicken Breast,** garlic & thyme £20.95 / **King Oyster Mushroom, Leek & Walnut Wellington,** mushroom & Sherry Jus (VE) £19.50

- All served with rosemary & red onion roast potatoes, Yorkshire pudding, cauliflower & leek cheese, roasted root vegetables with salsa verde, buttered greens, braised red cabbage, carrot & sweet puree

Battered Cod, triple cooked chips, crushed peas & tartare sauce (*GF, *DF) £19.95

Pan Seared Market Fish, Sweet potato fondant, buttered greens, lemon grass, chilli & coconut curry, Thai cucumber relish & coriander oil (*DF, GF) £26.25

Chestnut Mushroom & Blue Cheese Mac, maple roasted crown prince & pumpkin seed pesto (*GF) £18.95

DESSERTS all £9.50

Triple Chocolate Brownie
Sour cherries, chocolate soil & vanilla bean ice cream

Sticky Toffee Pudding
Rich toffee sponge with salted caramel sauce & salted caramel ice cream

Maple & Pecan Cheesecake
Maple cream cheese mousse, pecan crumble, compressed spiced poached pear, caramel gel & cocoa nib tuille

Candied Apple Brulee
Blackberry compote, cranberry & hazelnut shortcake (*GF)

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) – Black Cow Cheddar, 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 KINGSTONE BLACK – A secret blend of juice & Somerset Cider Brandy 50ml £4.95