

SUNDAY LUNCH MENU

to start

Leek + potato soup, basil + chive pesto

Ham hock + chicken terrine, chutney

Brawn, piccalilli + cornichons

Fishcakes, warm tartare sauce + watercress

Chew Valley smoked salmon, pickled cucumber + shallots

followed by

Rare Hereford roast sirloin of beef, yorkie, squash puree + roast potatoes

Saddleback pork belly, onion, apple sauce + roast potatoes

Salt marsh slow cooked shoulder of lamb, roast potatoes + lamb gravy

Skate wing, beetroot, radish + orange

Mushroom, squash + smoked cheddar wellington, roast potatoes + gravy

All served with cabbage, peas, kale, cauliflower cheese, bashed carrot + swede

for afters

Apple + berry crumble with ice cream or custard

Sticky toffee pudding, toffee sauce + vanilla ice cream

Chocolate + banana mousse cake, peanut butter ice cream

White chocolate + raspberry cheesecake, raspberry sorbet

Lemon tart + berry compote

Two courses £21

Three courses £25

All our food is sourced locally + is organic where possible
Dishes may contain nuts, please inform our staff of any allergies