



Sunday Lunch

Nibbles

Herby mixed olives £4.00 GF Spiced nuts £4.00 N GF
Whipped smoked Brown & Forrest cod's roe with sourdough crisps £7.50 DF
Roasted carrot & sesame hummus with sourdough crisps £6.50 DF N

Starters

Beetroot soup with labneh, pickled beetroot & caraway. £9.00 V GF
Duck liver parfait with cider jelly, crisp skin & thyme crumble, apple chutney & walnut & fruit toast. £10.00 N
We recommend a glass of Lustau Oloroso Don Nuño Sherry 50ml - £4.50
Somerset buffalo mozzarella & blood orange salad with garden fennel, chilli & Lopen Farm herbs. £9.50 V GF
Slow cooked lamb shoulder & Somerset cider nduja scrumpet with BBQed heart & wild garlic. £12.50
Tartare of Chalk Stream trout marinated in smoked cod's roe & apple with avruga cavier & dill. £13.50 GF

Mains

Beer battered, day boat Cornish fish served with chips, crushed minted peas & tartare sauce. £18.50
Roast Cornish hake with grilled Pitney Farm broccoli & sauteed squid, anchovy aioli, parmesan gnocchi & a brown butter & sherry vinegar sauce. £30.00

Roasts

Slow roast sirloin of Somerset beef with red wine & roasting juices gravy. £25.00
Crisp slow roast Yarrow Hayes Farm pork belly with crispy sage, bacon & onion stuffing. £21.50
BBQed miso glazed celeriac & hen of the wood mushroom with a roasted yeast & mushroom gravy. £19.00 V
All roasts served with dripping roasties (no dripping on the veggie roasties), Yorkshire pudding, glazed carrot, buttered greens & cauliflower cheese.
Upgrade your yorkie to a braised beef & gravy stuffed yorkie. £3.50

Sides

Braised beef & gravy stuffed yorkie. £4.50
Side of house chips £4.50 GF Roasties £4.50 GF
Buttered greens. £4.50 GF
Extra four-day gravy £1.50

Wifi: BBoar Password: Bb0arTA19

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An optional service charge of 10% will be added to your bill. Please ask if you would like it to be removed. 100% of this is shared among the whole team.

GF means this is a Gluten Free dish. DF means Dairy Free. N means this dish contains Nuts

If you have a food allergy, intolerance or sensitivity, please let us know before you order your meal so we can advise you on ingredients. There is a small possibility that nut traces may be found in any menu item. Game dishes may contain shot. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. As our produce is purchased freshly each day, please be understanding if certain dishes are not available.



Puddings

Baked forced Wye Valley rhubarb, custard slice, orange diplomat cream & rhubarb sorbet. £9.50

We recommend a glass of White Port Pedra No 03, Quinta de Pedra Alta 50ml - £4.85

Sticky toffee pudding with vanilla ice cream. £8.25

Vanilla crème brûlée. £8.25 GF

We recommend a glass of Sauternes Chateau Jany 75ml - £7.20

Baked dark chocolate mousse & salted caramel torte with chocolate & olive oil sorbet. £9.50 GF

We recommend a glass of Maury Vintage Mas Amiel, France, 2018 75ml - £9.00

Two scoops of homemade ice creams or sorbet served with brandy snap. £8.00

Chocolate, vanilla, caramel ripple ice cream or rhubarb sorbet

Three British cheeses served with crackers, house chutney & apple. £11.00

White Lake's Driftwood – creamed goats' cheese, Ashcombe – rich yet subtle semi hard cheese with line of ash throughout, Beauvale

Blue – a soft and creamy full flavoured blue cheese.

We recommend a glass of Somerset Cider Brandy Company's Pomona with our cheese board 50ml - £4.50

Dessert Wine	75ml	Btl
Sauternes Chateau Jany, France, 2019	£7.20	£36.00
<i>A rich and aromatic dessert wine with notes of grapefruit and lemon on the nose and concentrated flavours of apricot and mango.</i>		(375ml)
Maury Vintage Mas Amiel, France, 2018	£9.00	£45.00
<i>Powerful aromas of blackberry, fresh fig and spice followed by vanilla and liquorice. A sweet red that is the ideal dessert wine for chocolate or cheeses.</i>		(375ml)

Hot Drinks

Pot of Tea - £2.50

English Breakfast, Earl Grey, Lemon & Ginger,

Peppermint, Green Tea, Camomile.

Americano – £2.50

Espresso – £2.50

Latte, Cappuccino, Flat White – £3.00

Hot Chocolate – £3.50

Decaf available

After Dinner Drinks

Somerset Cider Brandy 10yr (42% ABV) 25ml - £5.00

Somerset Cider Brandy 5yr (42% ABV) 25ml - £4.50

Somerset Cider Brandy Company's Pomona (20% ABV) 50ml - £4.50

Janneau Armagnac VSOP (40% ABV) 25ml - £4.60

Taylors 20-Year-Old Tawny Port (20% ABV) 50ml - £9.50

Ruby Port (20% ABV) 50ml - £4.00

Glenfiddich 12-year single malt whisky (43% ABV) 25ml - £4.75

Laphroaig 10-year single malt whisky (43% ABV) 25ml - £5.70

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