



Sunday Lunch

Soup of the day with crusty ciabatta and Longmans butter (v)

Game terrine with redcurrant and clementine chutney, toast and salad leaves

Crispy fried breaded whitebait, lemon and caper mayonnaise and garden salad

Confit pigeon breast with a pearl barley and cèpe risotto, shaved parmesan and black truffle oil

Deep fried Somerset brie, cranberry compote and garden salad (v)

Roasted sirloin of locally sourced beef, Yorkshire pudding and red wine gravy (£2.00 supplement)

Roast loin of Somerset reared pork with crackling, apple sauce and cooking juices

Slow roasted leg of West Country lamb with rosemary infused cooking juices

Leek, walnut and celeriac pie with pink peppercorn and sherry gravy (v)

The above are served with rosemary and garlic roasted Maris piper potatoes, anise scented carrots, creamed parsnips, steamed broccoli, cauliflower, red cabbage and black peppered swede

Pan roasted Cornish hake, new potatoes, roasted vine tomatoes, basil and pine nut pesto, garden salad

Ginger pannacotta with roasted plums, hazelnut shortbread and mirabelle plum sorbet

Stuart's sticky toffee pudding with ginger ice cream and butterscotch sauce

Dark chocolate bavarois, raspberry sorbet and chocolate caramel

A choice of three scoops of our homemade ice creams and sorbets

West Country cheese platter, apple chutney, homemade crackers and quince jelly (£2.00 supplement)

1 course £14

2 courses £18

3 courses £22

A discretionary service charge of 10% will be added for tables of 8 and above

