

Sunday Lunch

Summer 2018

Feta cheese and watermelon salad, Parma ham and apple balsamic (v)

Deep fried Somerset brie, cranberry and apple compote, garden salad

Breaded whitebait, paprika mayonnaise, lemon wedge and garden salad

Wild boar bolognaise, linguine, shaved parmesan and chilli oil

Rare 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 red wine gravy

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

Moroccan spiced roasted pepper tagine with coriander and tomato couscous (v)

Tuscan style braised hake with pappardelle, cherry tomato, rosemary, garlic and extra virgin olive oil

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

Sunday Sundae- Local strawberries, Chantilly, meringue, strawberry sorbet and vanilla ice cream

Vanilla pannacotta, raspberries, clotted shortbread, candied pistachio and raspberry sorbet

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

2 courses £18.50

3 courses £22.50

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