

Sunday Lunch October 2018

2 courses 18.50

3 courses 22.50

STARTERS

Feta cheese and watermelon salad with apple balsamic (v)

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

Breaded whitebait, paprika mayonnaise, lemon wedge and garden salad

Wild boar Bolognese, linguine, shaved parmesan and chili oil

MAIN COURSES

BEEF

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

PORK

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

LAMB

Slow roasted leg of West Country lamb with red wine gravy

VEGAN

Moroccan spiced Vegan nut roast 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.

FISH

Pan roasted Cornish hake, pink fir potato and basil pesto salad, mixed leaves and slow roasted cherry vine tomatoes

DESSERTS

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

Cherry and almond tartelette with yoghurt sorbet

Vanilla pannacotta, local strawberries, clotted shortbread, candied pistachio and rhubarb sorbet

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

Food Allergies and Intolerance. Should you have concerns about an allergy or intolerance, please inform a member of staff before ordering food so that they can assist you in your choices. **Please Note.** We do use flour (gluten), nuts, dairy and other allergens in our busy kitchen, therefore, it is our legal obligation to inform you that all dishes could contain trace elements of these allergens.

Discretionary Service Charge of 10% will be added to tables of 8 or more guests.