

SUNDAY



LUNCH

Roasts: 2 Courses 19 / 3 Courses 22
Sausages: 2 Courses 14 / 3 Courses 17

STARTERS

- v Cream of broccoli & Stilton soup with fresh bread
- Smoked Cornish haddock & spring onion fishcake, poached free range egg, tomato & chive salsa
- Chicken liver parfait, caramelised red onion chutney, Melba toast
- v Fresh goats cheese with garlic & herbs, beetroot & caramelised walnut salad

ROASTS

Choose from:

- Roast sirloin of Wiltshire beef
 - Slow roast Old Spot pork belly
 - v Butternut squash, mushroom & chestnut roast
- Our roasts are served with all the trimmings:
roast potatoes, seasonal vegetables,
Yorkshire pudding & roast gravy*
- Roast fillet of Cornish cod, new potatoes,
spinach, prawn & basil sauce

SAUSAGES

*All served with a choice of mash or champ
(mash with spring onion) & onion gravy*

- Gloucester Old Spot traditional pork
- Clifton - pork, wholegrain mustard & cider
- Lamb, mint & apricot
- Beef & Butcombe ale
- Pork, leek & Stilton
- v Glamorgan – leek, Caerphilly & Cheddar
with shallot gravy

SIDES

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| Parsnip crisps, sour cream & chive dip | 3.50 | Mash / Champ | 2.50 |
| Cauliflower cheese | 4.50 | Hand cut chips / Straw fries | 3 |
| Root vegetable puree | 4 | Bread & butter | 2.50 |
| Braised red cabbage | 4 | Marinated olives | 3 |
| Seasonal greens with garlic butter | 4 | | |

PUDDINGS

- Rhubarb crème brûlée, shortbread
- Chocolate & amaretto torte, chocolate sorbet
- Sticky toffee pudding, butterscotch sauce, vanilla ice cream
- Selection of West Country cheese, chutney, biscuits