

STARTERS

- v Slow roasted tomato & thyme soup with fresh bread
- Crispy Cornish squid, roast red pepper & smoked paprika mayonnaise
- v Asparagus, poached free range egg, hollandaise, parsley & walnut crumb
- Wiltshire ham & Godminster cheddar croquets, cheese dip

ROASTS

Choose from:

- Roast Rump of lamb
- Roast sirloin of Wiltshire beef
- Slow roasted belly of Old Spot pork
- v Red lentil & walnut nut roast

Our roasts are served with all the trimmings: roast potatoes, seasonal vegetables, Yorkshire pudding & roast gravy

Grilled hake, new potatoes, spinach, chorizo, capers

SAUSAGES

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

- Gloucester Old Spot traditional pork
- Beef & Butcombe Ale
- Lamb, mint & apricot
- Pork & plum, ginger
- The Clifton – pork, cider & wholegrain mustard
- Pork, apple & black pudding
- v Glamorgan – leek, Caerphilly & Cheddar *with shallot gravy*

SIDES

Parsnip crisps, sour cream & chive dip	3	Mash / Champ	2.50
Leeks & chorizo	4	Hand cut chips / Straw fries	3
Spring greens, garlic butter	3.50	Bread & butter	2.50
Carrots and parsnips	4	Marinated olives	3

PUDDINGS

- Apple & rhubarb fool, pistachio crumb
- Vanilla pannacotta, apricot & raspberry compote, pistachio biscotti
- Sticky toffee pudding, butterscotch sauce, vanilla ice cream
- Selection of West Country cheese, chutney, biscuits