

# SUNDAY



# LUNCH

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

## STARTERS

- v Roast butternut squash chilli & coconut soup with fresh bread
- Smoked haddock, spinach & lemon fishcake, tartare sauce
- Pressed free range chicken & smoked ham terrine, pickles, English mustard dressing, toast
- v Beetroot, goats cheese & coriander walnut salad

## ROASTS

*Choose from:*

- Roast sirloin of Wiltshire beef
- Slow braised Old Spot pork belly
- Mushroom & leek nut roast

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

Pan fried fillet of sea bass, new potatoes,  
spinach, chorizo, garlic & parsley dressing

## 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
- v Glamorgan – leek, Caerphilly & Cheddar  
*with shallot gravy*

## SIDES

Parsnip crisps, sour cream & chive dip	3.50	Mash / Champ	2.50
Cauliflower cheese	4.50	Hand cut chips / Straw fries	3
Sprouts	4	Bread & butter	2.50
Braised red cabbage	4	Marinated olives	3

## PUDDINGS

- Mojito cheesecake, rum syrup, lime sorbet
- Apple & cinnamon crème brûlée, shortbread biscuit
- Sticky toffee pudding, butterscotch sauce, vanilla ice cream
- Selection of West Country cheese, chutney, biscuits