

Sunday Lunch

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

Served from 12pm until late every Sunday

STARTERS

v LEEK & POTATO SOUP
with fresh bread

CORNISH SMOKED HADDOCK FISHCAKE
poached free range egg, tomato & chive salsa

CHICKEN LIVER PARFAIT
grape chutney, toast

v GOATS CHEESE & RED ONION TART
salad, mustard dressing

ROASTS

ROAST SIRLOIN OF SOMERSET BEEF

SLOW ROASTED OLD SPOT PORK BELLY

v ROAST SPICED CAULIFLOWER STEAK
smoky aubergine puree

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

PAN FRIED FILLETS OF CORNISH SEA BASS
new potatoes, Summer greens, tomato & chive salsa

SAUSAGES

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

GLOUCESTER OLD SPOT PORK

THE CLIFTON
pork, cider & wholegrain mustard

LAMB, MINT & APRICOT

PORK, LEEK & STILTON

PORK, APPLE & BLACK PUDDING

v GLAMORGAN
leek, Caerphilly & Cheddar with shallot gravy

SIDES

BRAISED RED CABBAGE 4
PEAS & SWEETCORN WITH
CREAM & BACON 4
CAULIFLOWER CHEESE 4

MASH / CHAMP 2.50
HAND CUT CHIPS / STRAW FRIES 3
BREAD & BUTTER 2.50
SUMMER GREENS 4

PUDDINGS

CHOCOLATE & SALT CARAMEL CHEESECAKE
caramel ice cream

STRAWBERRY ICE CREAM SUNDAE
Cheddar Valley strawberries, meringue

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

SELECTION OF WEST COUNTRY CHEESES
chutney and biscuits

