

Sunday Lunch

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

Served from 12pm until 8pm every Sunday
gf - made without gluten gfa - made without gluten option available, please ask

PARSNIP CRISPS, SOUR CREAM & CHIVE DIP **4** OLD SPOT PIGS IN BLANKETS **5** OLIVES **3 gf**

STARTERS

v CARROT & CORIANDER SOUP
with fresh bread **gfa**

CORNISH SMOKED HADDOCK BONBONS
roast red peppers, sherry vinegar

PORK TRIO
belly, chorizo, black pudding, butterbean puree

v WILD MUSHROOMS ON SOURDOUGH TOAST
Crispy hen's egg **gfa**

ROASTS

ROAST SIRLOIN OF SOMERSET BEEF

SLOW ROASTED OLD SPOT PORK BELLY

ROAST SOMERSET TURKEY stuffing & pig in blanket

v ROAST SPICED CAULIFLOWER STEAK

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

ROAST FILLET OF SEA BASS
crispy garlic potatoes, greens, tomato salsa **gf**

SAUSAGES

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

GLOUCESTER OLD SPOT PORK

CLIFTON pork, cider & wholegrain mustard

LAMB, MINT & APRICOT

PORK, LEEK & STILTON

BEEF & BUTCOMBE ALE

VENISON & RED WINE

v GLAMORGAN
leek, Caerphilly & Cheddar with shallot gravy

SIDES

BRAISED RED CABBAGE **4 gf**

CAULIFLOWER CHEESE **4**

PEAS & SWEETCORN with cream & bacon **4 gf**

MASH / CHAMP **2.50 gf**

HAND CUT CHIPS / STRAW FRIES **3**

BREAD & BUTTER **2.50**

PUDDINGS

APPLE DOUGHNUTS
rum & raisin icecream

LEMON & MASCARPONE CHEESECAKE
raspberry sorbet **gf**

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

SELECTION OF WEST COUNTRY CHEESES
chutney and biscuits **gfa**

