

Sample Sunday Lunch Menu

Roasts: 2 Courses 21 / 3 courses 25
Sausages: 2 Courses 15 / 3 courses 19

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 BROCCOLI & LEEK SOUP
blue cheese cream, fresh bread **gfa**

CORNISH SMOKED HADDOCK BONBONS
roast red peppers, sherry vinegar

PORK TRIO
belly, chorizo & black pudding with butterbean puree

v ENGLISH ASPARAGUS
crispy hen's egg, blue cheese butter **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**

PAN FRIED FILLETS OF CORNISH SEABASS
asparagus risotto, mustard beurre blanc **gf**

SAUSAGES

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

GLOUCESTER OLD SPOT PORK **gfa**

CLIFTON pork, cider & wholegrain mustard

LAMB, MINT & APRICOT

PORK, LEEK & STILTON

BEEF & BUTCOMBE ALE

PORK, PLUM & GINGER

v GLAMORGAN
leek, Caerphilly & Cheddar with shallot gravy

SIDES

BRAISED RED CABBAGE **4 gf**

CAULIFLOWER CHEESE **4**

SEASONAL GREENS & CARROTS **4 gf**

MASH / CHAMP **2.50 gf**

HAND CUT CHIPS / STRAW FRIES **3**

BREAD & BUTTER **2.50**

PUDDINGS

SUMMER BERRY ICE CREAM SUNDAE **gf**

LEMON & MASCARPONE CHEESECAKE
raspberry sorbet **gf**

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

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

