

Sunday Lunch

Roasts: 2 Courses 23 / 3 courses 28
Sausages: 2 Courses 17 / 3 courses 22

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

STARTERS

▼ LEEK & POTATO SOUP
fresh bread **gfa**

STEAMED CORNISH MUSSELS
traditional Iford cider & herbs, fresh bread **gfa**

OLD SPOT PORK BON BONS
bourbon barbeque sauce, coleslaw

▼ STILTON SOUFFLE
white wine & cheese sauce

ROASTS

ROAST SIRLOIN OF SOMERSET BEEF

SLOW ROASTED OLD SPOT PORK BELLY

ROAST SOMERSET TURKEY stuffing & pig in blanket

▼ SPICY VEGAN NUT ROAST

Our roasts are served with all the trimmings:
roast potatoes, braised red cabbage, seasonal greens & carrots,
Yorkshire pudding & roast gravy **gfa**

PAN FRIED CORNISH COD FILLET **gf**
tomato, basil & white wine cream sauce, new potatoes, roast
vegetables

SAUSAGES

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

GLOUCESTER OLD SPOT PORK **gfa**

THE CLIFTON pork, cider & wholegrain mustard

LAMB, MINT & APRICOT

PORK, LEEK & STILTON

BEEF & BUTCOMBE ALE

PORK & CHORIZO

▼ GLAMORGAN leek, Caerphilly & Cheddar

BRAISED RED CABBAGE 4 **gf**

CAULIFLOWER CHEESE 4 **gf**

SEASONAL GREENS & CARROTS 4 **gf**

SIDES

MASH / CHAMP 2.50 **gf**

HAND CUT CHIPS / STRAW FRIES 3

BREAD & BUTTER 2.50 **gfa**

PUDDINGS

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream

CHOCOLATE & AMARETTO TORTE
Chantilly cream

BAKED LEMON & RASPBERRY CHEESECAKE
raspberry sorbet **gf**

COCONUT PANNACOTTA
pineapple carpaccio **gf**

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

