**Sunday Lunch Menu**

To Start

Pea & Asparagus Soup, Savoury Granola & Sourdough Bread £5.95

Hot Smoked Mackerel, Baby Potatoes, Gooseberries & Rhubarb £8.25

Beetroot Cured Gravadlax, Fennel, Lime & Sourdough Crisp £8.50

 Crispy Chicken Nuggets, Buttermilk, Sweetcorn & Chilli £7.95

Pork & Onion Terrine, Pickled Apple, Spiced Chutney & Walnut £7.95

To Follow

Slow Roast British Topside, Roast Vegetables, Yorkshire Pudding & Onion Gravy £16.95

Globe Artichoke, Lemon & Mint Risotto, Goats Cheese, Courgette & Dukkah £13.95

Crispy Fish Cakes, Lemon & Leek Butter Sauce, Capers & Sea Beets £14.95

Seared Cod, Mussel Chowder, Dauphinoise Potatoes & Black Onion Seeds £17.25

Slow Roasted Pork Belly, Butterbean Cassoulet, Charred Leek & Rosemary £17.95

For Children

Any Main Course - Half Portion £7.25

Sausages & Chips £5.95

Cheesy Pasta & Tomato Sauce £4.25

Side Orders

Green Salad / Skin- On Skinny Chips £3.25

Sourdough Bread, Butter & Balsamic Vinegar £1.75

**If You Have Any Dietary Requirements Or Major Allergens Please Speak To A Member Of Our Team.**

**Sesame Seeds & Nuts Are Used In Our Kitchen**

Head Chef Danny Durose

Puddings

Dark Chocolate & Caramel Mousse, Coffee Fudge & Praline £6.95

Peach Polenta Cake, White Chocolate & Raspberries £6.95

Iced Nougat Parfait, Caramel & Amoretti Biscuits £6.95

Lemon Panna Posset, Swallowcliffe Elderflower & Sorrel £6.95

Selection of Cheeses, Celery, Fruit, Quince Jelly, Biscuits £9.25

Domain de L’Ancienne Cure, Monbazillac, 2011

Semillon (90%) Muscadelle (10%). Tawny in colour, complex dried fruits and honey.

Natural bedfellow to strong blue cheeses and fruit-based desserts. 13 % abv.

125ml - £4.50 / Bottle - £27.00

Cheese Menu

Westcombe Cheddar Cheese, Somerset

A traditional artisan made cheddar, unpasteurised & made from fresh cow’s milk, earthy & strong in taste.

Bath Blue, Kelston

A classic, organic, blue-veined cheese with a smooth & creamy taste.

Tunworth

Made from pasteurised cow’s milk.

A creamy texture with a long lasting sweet, nutty flavour.

Farleigh Wallop

Made from unpasteurised goats milk.
The cheese is rolled in Thyme & has an intensely rich and creamy taste.

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Ferreira Ruby Port

Very ripe fruit, full bodied and woody with a long finish.

Best friend to chocolate based desserts, stilton and creamy cheeses. 19.5% abv.

70 ml - £6.00 / Bottle - £36.00