

## SUNDAY LUNCH SAMPLE MENU

*Served weekly from 12pm - 8pm*

*£15.95 1 course | £19.95 2 courses | £22.95 3 courses*

Roasted Tomato & Basil Soup  
parmesan & herb croutons

Chicken Liver & Port Wine Parfait  
toasted brioche, hazelnuts & quince jelly

Goats Cheese Mousse  
beetroot, candied walnuts & sea salted crostini

Atlantic Prawn Cocktail  
marie-rose sauce, baby gem, brown bread

Scottish Smoked Salmon  
baby capers, lemon & rocket salad  
*(supplement £3.00)*



Traditional Roasted Topside of Beef  
red wine jus, Yorkshire pudding

Loin of Pork  
crackling, apple compote, sage stuffing & roast gravy

Pan Seared Salmon Fillet  
lemon & dill velouté, black olive tapenade

Local Cheddar Cheese & Leek Nut Roast  
roasted vegetable gravy, Yorkshire pudding

Local Butchers 28 Day Aged Rump Steak  
field mushroom, roasted tomato, peppercorn sauce, chunky chips  
*(supplement £12.00)*



Madagascan Vanilla Crème Brulée  
rich butter biscuits

Warm Chocolate Brownie  
honey comb ice cream

Grand 'Mess'  
crushed meringue, English strawberries & cream

West Country Cheese Board Selection  
pear & apple chutney, biscuits, candied walnuts  
*(supplement £3.00)*

*Booking a table is advised, please see a member of staff. Prices may change based on weekly changing dishes.*

*Please be advised that food preparation may contain these ingredients, milk, eggs, wheat, soybean, peanuts, fish, and shellfish. We are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.*