

Sunday lunch menu

Starters

6 Grain bread, whipped honey truffle butter
Pea custard tart, whipped goats cheese, watercress, radish
Mini yorkshire puddings, stuffed with shephards pie
lemon pepper squid, smoked garlic aioli
Ham hock terrine, green tomato chutney, toasted granary

Roasts

Striploin of beef, horseradish sauce
Cider braised pork belly, burnt apple compote
Slow cooked shoulder of lamb, mint salsa verde
Pan-roasted chicken breast, bread sauce
Vegan beetroot wellington, miso yeast velouté

Kids roasts

Choice of, beef, chicken, veggie

All roasts come with beef fat roast potatoes, beetroot puré, baked shallot, maple glazed parsnips, honey mustard chantennay carrots, spring greens, beef fat yorkshire pudding, meat gravy

Roast sides

broccoli leek cheese gratin
Extra roasties
Extra veggies
Extra yorkie
Pig in blankets
Extra gravy upon request (complimentary)

Classics

7oz beef burger, smoke garlic aioli, lollo biondi, beef tomato, gherkins, streaky bacon, wookey hole cheddar, beer onions, yellow mustard, fries
Fish and chips, minty mushy peas, tartare sauce, katsu curry sauce, vinegar salt, lemon Caesar salad, caesar dressing, granary croutons, parmesan, anchovies, gem lettuce, radicchio, crispy pancetta
Add chicken , Add halloumi
Aubergine parmigiana, romesco sauce, rocket salad

Desserts £7

Sticky toffee pudding, coconut rum butterscotch, vanilla icecream, stem ginger
Chocolate brownie, chocolate sauce, vanilla icecream, sweet/salty popcorn
Tonka bean basque cheesecake, mixed berry compote
Tiramichoux, chocolate craquelin, vanilla diplomat, coffee ganache
Lemon Olive oil cake, vanilla diplomat, strawberries, elderflower honey, oat crumb, strawberry champagne sorbet.
White chocolate cookie cup, roasted peaches, white chocolate sauce, rose petals