



Sunday Lunch

Homemade bread & whipped butter £4

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Parsnip & carrot soup with homemade bread £6

Ham hock terrine, piccalilli, walnut crostini £7.50

Soy cured mackerel, crispy skin, buttermilk, lime & charred Cos £7

Buffalo mozzarella, Ratte potato, basil & heirloom tomato £7.50

Cured meat board to share with homemade bread, pickled cucumber & apricot chutney £9.50

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Roast free range pork, crackling, roast potatoes, seasonal vegetables & gravy £15

Roast beef, Yorkshire pudding, roast potatoes, seasonal vegetables & gravy £16

Wild mushroom tagliatelle, spinach pesto, parmesan, white truffle oil & Porcini powder £14

Beer battered haddock & triple cooked chips, mushy peas & tartare sauce £14

Whole Cornish plaice, summer bean cassoulet & chorizo butter sauce £15.50

Roast duck breast, black pudding & beetroot £18.50

Mash / Garden salad / Triple cooked chips / Heirloom tomato, basil and mozzarella / £3.50 each

Cauliflower cheese for two / £4

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Sticky toffee pudding, toffee sauce, coffee ice-cream

Dark chocolate mousse, raspberry sorbet, meringue

Tea steeped apricot & almond frangipane, apple & cinnamon ice cream

Sourdough summer berry pudding, Cornish clotted cream

‘Strawberries & Cream’ – Vanilla set cream with compressed strawberries & honeycomb

£6.50

Tunworth, Bath blue & Montgomery cheddar with biscuits & chutney £7.50

Please note discretionary 10% service charge will be added to the bill, and can be removed upon request

Please do not hesitate to ask for allergen and dietary information and advice