

## Sunday Lunch...

### Starters...

**Prawn Cocktail**, Avocado, Tomato & Cucumber Brunoise, Bloody Mary Ketchup £6.50

**Smoked Mackerel**, Whole Grain Mustard Potato Salad & Watercress £5.75

**Ham Hock & Somerset Brie Terrine**, Apricot Chutney, Crostini £6.95

**(V) Roasted Red Pepper & Tomato Soup**, Basil Oil, Crème Freiche, Parmesan Crisp, Rustic Bread  
£5.25

**(V) Goats Cheese & Thyme Bon Bons**, Beetroot Carpaccio, Pickled Apple, Watercress £6.50

### To Share...

**(V) (GFA) Baked Camembert**, fruit chutney, roasted garlic & ciabatta £11

**(V) Rustic Bread**, Marinated Olives, Balsamic Vinegar & Olive Oil £8

### Mains...

**(GFA) Roasted Sirloin Beef & Yorkshire Pudding** £14

**(GFA) Roasted Pork Loin**, Crackling & Sausage Stuffing £12

**(GFA) Roasted Chicken Supreme & Sausage Stuffing** £12

Served with Cauliflower Cheese, Seasonal Vegetables, Roasted & New Potatoes, Gravy

**(GFA) (V) Veggie-Dinner** (all of today's vegetables), Dauphinoise Potatoes, Veggie Gravy £11

**Slowly Braised Lamb Shank**, Minted Mashed Potato, Roasted Baby Carrots, Rosemary Jus £16

**Steak, Guinness & Mushroom Pie**, Chunky Chips, Peas & Gravy £11

**Double Stacked Beef Burger**, Toasted Brioche Bun, Tarragon Mayonnaise, Lettuce, Tomato,  
Onion Rings, Fries & Slaw £12

**(GF) Pan Fried Fillet of Salmon**, peas, leeks & baby potatoes, basil cream sauce £12.95

**(V) Wild Mushroom & Spinach Risotto**, Parmesan Crisp £11

### Dessert...

**Banana Sticky Toffee Pudding**, Spiced rum butter sauce served with vanilla ice cream £5.95

**Sweet & Citrus Lemon Tart**, lemon & lime curd, clotted cream, candied lemon £5.50

**Apple, Raisin & Cinnamon Crumble**, Hazelnut crumb with Custard £5.50

**Milk Chocolate & Hazelnut Crème Brulee**, Chocolate Shortbread biscuit £5.95

**Cheeseboard** (Cornish Yarg, Shropshire Blue, Godminster Organic Cheddar, Brie de Meaux) Fruit,  
Celery, Chutney & Crackers £7.95