

Restaurant Sunday Lunch Menu

12.30 pm - 3 pm

£29.95 two courses, £36.95 three courses

Starters



Soup of the Day, homemade bread (VE) (N*) (GF*)

Oriental Crispy Duck, salad of bean shoots, spring onion, watercress, radish, sesame, soy (GF*)

Beef Brisket Croquettes, horseradish cream

Gravadlax of Salmon, horseradish crème fraiche, lemon, rye (GF*)

Deep Fried Panko Camembert, golden beetroot piccalilli (V)

Mains



Roasted Rump of Welsh Lamb, roast potatoes, seasonal vegetables, Yorkshire Pudding, red wine & thyme jus

28 Day Aged Traditional Roast Scotch Sirloin, roast potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding, red wine jus

Pan Roasted Half Chicken, roast potatoes, seasonal vegetables, cauliflower cheese, sage & onion stuffing, scented jus

Pan Roasted Hake, creamed potatoes, seasonal vegetables, lemon butter sauce

Seared Sea Bass, creamed potatoes, seasonal vegetables, lemon butter sauce

Roasted Butternut Squash, stuffed with rice, black beans & spinach, corn ribs (VE) (GF)

(VE) Suitable for Vegans (V) Suitable for Vegetarians (N) Contains Nuts (GF) Suitable for Gluten Free (*) Option Available

FOOD ALLERGENS

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones. GF & VE options or substitutions available for most dishes.

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Desserts



Vanilla & Cranberry Crème Brûlée, maple shortbread biscuit (GF*)

Petit Pot au Chocolat, raspberry tuile (GF*)

Sticky Toffee Pudding, salted caramel ice cream

Apple & Blackberry Limoncello Trifle

Pecan Tart, vanilla ice cream

Citrus & Italian Meringue Tart, raspberries

Chocolate & Salted Caramel Cake, vanilla Ice Cream (VE)

3 Scoops of Purbeck ice-cream,

vanilla, chocolate, strawberry, pistachio, salted caramel (VE*) (N*)



British Isle Cheeseboard (£5.00 supp)

Somerset brie, Cashel blue, mature cheddar, walnut & raisin bread,
crackers, fig chutney, celery, grapes (V) (N*) (GF*)

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