

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

Pil Pil Tiger Prawns, chilli garlic (GF)

Smoked Salmon, heritage beetroot, horseradish (GF)

Tofu Prawn Cocktail (VE) (GF)

Warm Goats Cheese, toasted crouton, chicory salad, balsamic dressing (V) (GF*)

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, Yorkshire Pudding, sage & onion stuffing, scented jus

Slow Roasted Pork Belly, roast potatoes, seasonal vegetables, cauliflower cheese, Yorkshire Pudding, apple sauce, red wine jus

Roasted Brixham Cod Fillet, creamed potato, lemon butter sauce

Cottage Pie, soy mince, root vegetables, crispy mash topping, winter greens (VE) (GF)

Filo Parcel, feta, kale, squash & red onion, seasonal vegetables, mint raita (V)

(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

White Chocolate Crème Brûlée, shortbread biscuit (GF*)

Spiced Apple Crumble, vanilla ice-cream

Sticky Toffee Pudding, caramel sauce, salted caramel ice cream

Fruits of the Forest Cheesecake

Pecan Tart, vanilla ice-cream

Rum Baba, whipped cream

Chocolate & Raspberry Tart, rhubarb & raspberry ice-cream (VE)

3 Scoops of Purbeck ice-cream,

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

British Isle Cheeseboard (£5.00 supp)

Somerset brie, Cashel blue, mature cheddar, walnut & raisin bread,

crackers, fig chutney, celery, grapes (V) (N*) (GF*)

Hot Beverages

English Breakfast Tea £3.45 (Decaf available)

Fruit Teas and Infusions £3.75

*Earl Grey, Assam, Darjeeling, Green Tea, Jasmine Green, Summer Berries,
Lemon & Ginger, Camomile, Peppermint, Black Tea & Ginger*

Hot Chocolate £4.60

Jamesons Irish Coffee 25ml £9.55

Coffee (Decaf available)

Americano £4.25

Flat White £4.45

Cappuccino £4.45

Latte £4.50

Mocha £4.75

Espresso £3.95 / Double Espresso £4.25

Macchiato £4.00 / Double £4.30

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