



SPRING SUNDAY LUNCH MENU

2 COURSES FOR £26 | 3 COURSES £32
(CHILDREN £14/£19, TODDLER 1 COURSE £7, 2 COURSE £10)

CURED MACKEREL

PICKLED RADISH, BEETROOT CRUST, TOMATO, GINGER & SOY DRESSING

SOUP CVG, *

PEA & HAM HOCK, MINT BUTTER & HOUSE BAKED BREAD

SMOKED CHICKEN LIVER PARFAIT *

ELDERFLOWER, HAZELNUT TOAST, CARAMELISED RED ONION CHUTNEY, THYME BUTTER

CONFIT RABBIT *

BABY LEEK, PEAS, SMOKED BACON, BLACK PEPPER CROUTONS

CURRIED ONION BHAJI VG, GF

GRAPEFRUIT SALSA, MANGO YOGHURT, CORGUETTE

RARE STRIPLOIN OF BEEF *

YORKSHIRE PUDDING, BEEF DRIPPING ROAST POTATOES, SEASONAL VEGETABLES,
PORT GRAVY

ROAST PORK LOIN *

BABY PEAR FRITTER, CRACKLING, ROAST POTATOES, SEASONAL VEGETABLES,
MUSTARD GRAVY

LEG OF LAMB *

BLACK PUDDING & SAGE BON BONS, ROAST POTATOES, SEASONAL VEGETABLES,
ROSEMARY GRAVY

ROAST BREAST OF CHICKEN *

BACON & SAGE STUFFING, ROAST POTATOES, SEASONAL VEGETABLES, RED WINE GRAVY

MONKFISH

COCONUT & DILL COUSCOUS, LANGOUSTINE, PAK CHOI, SORREL CREAM

JOHN DORY GF

PRAWN & LEMONGRASS CHOWDER, SAMPHIRE

PEA & PESTO ARANCINI CVG, GF

PURPLE SPROUTING, MINT CREME FRAICHE, CHEESE CRISP, CAULIFLOWER PUREE

LEMON CURD CHEESECAKE

BLUEBERRY COMPOTE, STEM GINGER BASE, MERINGUE
ERRÁZURIZ LATE HARVEST, SAUVIGNON BLANC, CHILE 2017 £4 75ML

RAISIN & WALNUT BREAD & BUTTER PUDDING

VANILLA ICE CREAM, BANANA, RUM SYRUP
NEDERBURG, WINE MAKERS RESERVE, LATE HARVEST, SOUTH AFRICA £6.5 75ML

WEST COUNTY CHEESE PLATTER *

WITH ACCOMPANIMENTS (+£2)
DAMSON VODKA, WILTSHIRE LIQUEUR COMPANY £4.30 50ML

HOUSE MADE ICE CREAM OR SORBET GF

MUSCAT BEAUMES DE VENISE, RHONE, FRANCE *VEGAN* £4 75ML

RICE PUDDING VG

FRUIT COMPOTE, NUT GRANOLA
MUSCAT BEAUMES DE VENISE, RHONE, FRANCE *VEGAN* £4 75ML

CHOCOLATE BROWNIE GF

BLUEBERRY COMPOTE, CHOCOLATE SOIL, CLOTTED CREAM
PEDRO XIMENEZ (PX) SHERRY, JEREZ, SPAIN £4 75ML

GF = gluten free, * = can be GF; VG = Vegan, CVG = Can be Vegan
A discretionary 10% service charge will be added to you bill