



SUMMER SUNDAY LUNCH MENU

2 COURSES FOR £26 | 3 COURSES £32
(CHILDREN £14/£19)

SOUP *

ROASTED RED PEPPER, FETA CHEESE, HOUSE BAKED BREAD

WILD MUSHROOM PÂTÉ VG *

PICKLED CUCUMBER, MELBA TOAST

SMOKED SALMON GF

CUCUMBER SALSA, CHERRY VINE TOMATO, LEMON YOGHURT

PORK BELLY *

BEETROOT PANCAKE, COURGETTE, APRICOT & CALVADOS JAM

CHICKEN

SMOKED BACON, PICKLED ASPARAGUS, DILL & WILD GARLIC MAYONNAISE

PEA PANNACOTTA VG *

TOMATO & CHILLI CONCASSE, ROCKET & BLACK PEPPER BRUSCHETTA

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

ROAST BREAST OF CHICKEN *

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

COD GF

NEW POTATOES, KING PRAWNS, SAMPHIRE, LEMON THYME BUTTER SAUCE

FILLET OF WHITING *

PEA CRUST, VIOLET HASSLEBACK POTATO, MANGE TOUT, LOBSTER SAUCE

SPRING ROLL

CURRIED AUBERGINE & GOATS CHEESE, SUMMER SALAD, APRICOT & CALVADOS JAM

ANGEL SEASONAL FRUIT SALAD VG, GF

LEMON & MINT SORBET, ROASTED ALMONDS

ERRÁZURIZ LATE HARVEST, SAUVIGNON BLANC, CHILE 2019 £4 75ML

CHOCOLATE BROWNIE GF

SPICED STRAWBERRY SAUCE, CLOTTED CREAM

NEDERBURG, WINE MAKERS RESERVE, LATE HARVEST, SOUTH AFRICA 2018 £6.5 75ML

CARAMELISED PEACHES GF

TOASTED ALMOND, VANILLA ICE CREAM, COMPOTE

ERRÁZURIZ LATE HARVEST, SAUVIGNON BLANC, CHILE 2019 £4 75ML

WEST COUNTRY CHEESE PLATTER

WITH ACCOMPANIMENTS (+£2)

DAMSON VODKA, WILTSHIRE LIQUEUR COMPANY £4.30 50ML

SELECTION OF HOUSE MADE ICE CREAMS AND SORBETS GF

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

STRAWBERRY & HONEYCOMB MERINGUE MESS

STRAWBERRIES, MERINGUE, WHIPPED CREAM

*MUSCAT BEAUMES DE VENISE, RHONE, FRANCE *VEGAN* £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