



## SUNDAY LUNCH MENU

**Miniature Wiltshire Venison Faggots** - Celeriac, Date and Red Wine Jus, Gastrique **£9.5**

**Wiltshire Pork Cheek, Chicken and Pistachio Terrine** - Pear Chutney, Pickles, Spelt and Honey Loaf  
Whipped Chicken Skin Butter **£11** (cgf)

**Light Salad** - Maple Parsnip, Whipped Feta, Bromham Beetroot, Garden Leaf, Toasted Seeds, Vinaigrette **£8 | £14.5**  
(vg) (gf)

**Brixham Crab and Crayfish Salad** - Dill Cucumber, Capers, Radish, Gastrique **£13.5** (gf)

**Brixham Mackerel** - Fennel and Orange, Lemon, Dill, Buttermilk, Basil **£13.5** (gf)

**Old Winchester Doughnut** - Westcountry Mornay, Chives. **£8** (v)

**Wiltshire Onion Soup** - Old Winchester Crostini **£8** (v/cgf)

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**Stokes Marsh Farm Rare Rump of Beef** - Roasted Potato, Root Vegetables, Creamed Leeks, Seasonal Greens,  
Yorkshire Pudding, Braised Ox Cheek, Traditional Gravy **£24** (cgf)

**Wiltshire High Welfare Belly of Pork** - Roasted Potato, Root Vegetables, Creamed Leeks, Seasonal Greens,  
Yorkshire Pudding, Apple Fritter, Crackling, Traditional Gravy **£22** (cgf)

**Belly of Wiltshire Horn Lamb** - Roasted Potato, Root Vegetables, Creamed Leeks, Seasonal Greens, Yorkshire  
Pudding, Bon Bon, Traditional Gravy. **£24** (cgf)

**Root Vegetable & Lentil Wellington** – Roasted Potato, Root Vegetables, Seasonal Greens, Tempura of Cauliflower,  
Miso Gravy **£23** (vg)

**Crispy Brixham Plaice** - Warm Tartare, Marrowfats, Lemon, Cider Salt, Triple Cooked Chips **£20** (gf)

**Salt Baked Celeriac** - Bromham Beetroot, Celeriac, Pearl Barley, Miso Broth, Red Vein Sorrell **£22** (vg)

### Additions £6 each

**Asparagus, Gremolata, Pea and Mint** (vg) **Cauliflower Mornay** (gf)  
**Salad of Beetroot, Parsnip, Leaf, Seeds** (vg)

**Braised Peas, Caramelized Onion, Jus**  
**Pearl Barley, Mushroom and Celeriac** (vg)

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**Old Fashioned** - Whiskey Chocolate Cremeaux, Rum Chantilly, Orange Tuille **£8.5** (cgf)

**Rhubarb Semifreddo** - Rhubarb, Pistachio Crema, Pistachio Praline **£8.5** (gf)

**Date and Walnut Pudding** - Banana Cream, Butterscotch **£9** (gf)

**Mille Feuille** - Crème Diplomat, Persimmon, Citrus Meringue **£9**

**Rosemary and Blood Orange Savarin** - Citrus cream, Fruit Salad **£7.5** (vg) (gf)

**Angel 3 Cheese Board** - Ask for a cheese selection. With Chutney, Pickles, Grapes, Crackers **£15** (cgf) Additional  
cheeses **£3**

**Ice Cream** - 3 scoops of Lacock Dairy Ice Cream **£8**

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please let us know prior to ordering of any allergens.  
A discretionary 10% service charge will be added

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