

# SUNDAY LUNCH

Broccoli, Stilton & Walnut Soup  
(SU) (C) (D) (N) (P)

Cantaloupe Melon, Parma Ham, Blueberries, Rocket  
(SU)

Chicken Liver Pâté, Local Fruit Chutney, Sourdough Toast  
(G) (E) (D) (SU) (SO) (S)

Beer Battered Hake, Tartar Sauce, Peashoots  
(G) (E) (F) (SU)

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Slowly Roasted Westcountry Beef, Yorkshire Pudding, Roast Onion Purée, Red Wine Jus  
(G) (E) (D) (SU) (C)

Roast Local Turkey, Pork & Apricot Seasoning, Cranberry Jam, Chipolita  
(E) (SU) (C)

Slow Cooked Local Pork Belly, Black Pudding, Stem Broccoli, Apple Cider  
(D) (G) (SU) (C)

Steamed Fillets of Plaice, Grape Sauce, Pickled Apple, Peashoots  
(F) (M) (D) (SU) (C)

Potato Gnocchi, Smoked Tomato & Provence Vegetable Sauce, Feta  
(G) (SU) (C)

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All our main dishes are served with  
Roast Potatoes, Baby New Potatoes, Cauliflower Cheese, Glazed Carrots, Sugar Snap Peas  
Or

Side Salad & Baby New Potatoes  
(SU) (D)

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Egg Custard Tart, Rhubarb, Clotted Cream  
(G) (E) (D) (SU) (SO)

Steamed Ginger Sponge, Toffee Apples & Raisins, Custard Sauce  
(G) (E) (D) (SU) (SO)

Eton Mess  
(E) (D) (SU)

Fresh Fruit Salad  
Clotted Cream or Pouring Cream  
(D)

Ice Cream & Sorbet Selection  
(G) (D) (E) (N) (P) (SO)

West Country Cheese Selection  
(G) (D) (E) (N) (P) (SO)

| 2 COURSES £26.00 | 3 COURSES £32.00 | TEA AND COFFEE £5.75

(D) - DAIRY (G) - GLUTEN (M) - MUSTARD (E) - EGG (MO) - MOLLUSCS (CR) - CRUSTACEAN (C) - CELERY  
(N) - NUTS (F) - FISH (SU) - SULPHUR DIOXIDE (S) - SESAME (SO) - SOYA (P) - PEANUTS (L) - LUPIN

Please inform us if you have a food allergy that we should be aware of  
A vegetarian and vegan menu is also available