

SUNDAY MENU - SAMPLE MENU

Service Times: 12:00pm – 16:45pm

Two Courses £28 | Three Courses £37

STARTERS

Soup of TheDay, Warm Sourdough.	£8.95
Twice Baked Coastal Cheddar Soufflé, Cheese Sauce.	£10.95
Haddock Goujons, Tartare Sauce.	£8.95
Middle Eastern Lamb Filo Parcels, Pomegranate, Salsa, Chickpea Sauce.	£12.95
Hummus, Antipasti Olives, Dukkah, Sourdough.	£9.95
Salt & Pepper Squid, Thai Slaw, Lime & Chilli Sauce.	£9.95

MAINS

Roast Rump of Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Roast Gravy.	£21.95
Slow Roast Sage & Lemon Stuffed Belly Pork, Crackling, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Roast Gravy. Nut Roast, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Vegan Gravy.	£18.95
Roast Chicken Supreme, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Roast Gravy.	£18.95
Beer Battered Haddock, Hand Cut Chips, Mushy Peas, Tartare Sauce.	£20.95 £15.95 (Small)
<i>Add Curry Sauce £2.50</i>	
Extra Sides – Creamed Mash, Roast Potatoes, Cauliflower Cheese, Seasonal Greens - £4.95 Each Yorkshire Puddings - £3.00 Gravy - £1.50	

DESSERTS - £9.95 Each

Strawberry Cream Set Mousse, Macerated Strawberries, Mint Crumb.
Apple, Cinnamon & Oat Crumble, Salted Caramel, Vanilla Ice Cream.
Black Forest Basque Cheesecake.
Crème Brûlée, Shortbread.
Mulled Berry Eton Mess.

CHEESE PLATE - £12.95

A Plate of Local & British Cheeses, Chutney, Biscuits, Walnut Baguette

Westcombe Cheddar is a handcrafted traditional clothbound Somerset cheddar made from unpasteurized milk. Selected for its warm, lingering flavours and its happy balance of creaminess and acidity.

Clawson Stilton is a soft & creamy pasteurized cow's milk cheese with bold & expressive flavors which have developed over 8 weeks. Suitable for vegetarians.

Baron Bigod brings a taste of luxury. An exquisite bloomy unpasteurized cow's milk cheese is made in Suffolk. It gives a delicate milky flavour, combined with rich, earthy mushroom notes.

(£3 supplement for three courses only)