

SUNDAY MENU

TO START

Salad of Winter Leaves

artichoke, hazelnut and Wiltshire truffles | 14

English Muffin

smoked mussels, spiced butter and pickle | 13

Cured Chalk Stream Trout

celeriac, apple and horseradish | 16

Bathurst Estate Venison Faggot

chantarelles, prunes and mustard | 15

MAINS

Flame Grilled Delica Pumpkin

smoked dates, pumpkinseed duke and parmesan cream | 26

Grilled Tranche of Halibut

sprouting broccoli, warm ajo blanco and coastal herbs | 36

SUNDAY ROASTS – all roasts are served with seasonal vegetables, potatoes, cauliflower cheese & Sunday gravy.

Slow - Roasted Pork Belly

crackling & apple sauce | 32

Dry-Aged Hereford Cross

Beef Rump Cap

Yorkshire pudding, horseradish | 34

Somerset Saxon Chicken

garlic, lemon & thyme | 29

DESSERTS

Orange Marmalade Mulva Pudding

with custard ice cream | 12

Affogato

vanilla ice cream & espresso | 8

Yoghurt Mousse

with pear, honey & almonds | 12

Three Cheese Board

baron bigod, Lincolnshire poacher, beenleigh blue | 15

Our dish names don't always mention every ingredient and may contain allergens. Please let our team know if you have any allergies, and for full allergen information please ask for the manager. All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.