

# SUNDAY LUNCH

October 6th



## ROASTS

Pan-roasted cornfed chicken supreme, stuffing, pig in blanket, house bread sauce - **23**

Slow-roasted pork belly, house seasoned crackling, chipolata 'pig', stuffing, house apple sauce - **24**

Medium rare topside of local beef, 16-hour braised beef shin, house horseradish sauce - **25**

Roast Leg of Mendip lamb (served pink), braised lamb shoulder, mint sauce - **25**

Roasted butternut squash, wild mushroom, spinach, stilton & walnut tarte tatin - **22** (v, vgo)

All served with roast potatoes, honey roasted carrots & parsnips, cauliflower, broccoli & leek cheese, seasonal greens, spiced red cabbage, Yorkshire pudding & rich stock pot gravy

## SEAFOOD

Steamed Fowey mussels, Thai green curry sauce, pak choi, sugarsnap peas, crusty bread, fries - **18**

Whole roasted Cornish plaice, seasoned fries, tenderstem, caper butter - **20**

## DESSERTS

White chocolate, Baileys & hazelnut bread & butter pudding, vanilla custard - **8.5**

Vanilla panna cotta, spiced roasted plums, plum puree, amaretti biscuit crumb - **8.5**

Sticky chocolate brownie, dark chocolate & brandy fudge sauce, pistachio ice cream - **8.5**

Somerset cheeseboard - Godminster cheddar, Somerset brie, Bath blue, grapes, apple, celery, artisanal crackers, onions chutney - **12**

Selection of ice creams & sorbets - **2.5/4.5/6.5**

Ice creams - vanilla/strawberry/chocolate/pistachio/honeycomb/salted caramel/  
mint choc chip/rum & raisin

Sorbets - mango/raspberry/passionfruit/blackcurrant/lemon

Affogato - **5.5**

