

SUNDAY LUNCH



STARTERS

Marinated olives, bread, olive oil & balsamic - **7.5** (vg)

Serrano ham, whipped goats' curd, honey & balsamic roasted figs, apricot & orange chutney, toasted walnut & rocket salad - **10.5** (gf)

Pork belly bites, apple sauce, gravy - **8.5**

Kedgeree scotch egg, curried mayo, pickled raisin chutney - **7**

Cajun crab beignets, creole mustard sauce, cucumber & apple salad, mint dressing - **9**

Onion bhajis, mint yoghurt - **6.5** (v)

Pan-seared scallops, chorizo, fennel puree, red endive & fennel salad - **12** (gf)

Steamed mussels, cider, chorizo & tarragon cream sauce, bread & butter - **9**

Sticky Asian wings & five spice duck bonbon - **8.5**

ROASTS

Pan-roasted 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 - **21** (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

MAINS

Steamed mussels, cider, chorizo & tarragon, bread, fries - **18**

Thai red curry with monkfish tails, mussels & tiger prawns, bok choy, sticky jasmine rice, coriander & mint yoghurt, flatbread - **22**

