



Sunday Lunch Menu

Starters

Roasted tomato soup with tarragon oil and a homemade olive oil roll	£5.95
Goats cheese & beetroot terrine, pickled beetroot purée, apple batons and sweet potato crisps	£7.50
Torched fillet of mackerel, compressed cucumber, chicory, lemon mayonnaise and walnut vinaigrette	£8.50
Pan seared scallops, roasted cauliflower, caramelised cauliflower purée, preserved lemon and coriander	£10.50
Ham hock ballotine, crackling & herb crumb, piccalilli, spiced pineapple and a tarragon mayonnaise	£8.50
Boneless confit chicken wings, roasted butternut squash, truffled egg yolk and baby rocket	£8.95

Mains

Roast belly of Tremlett Farm pork, apple sauce, roasties and veg with a pork, garlic & thyme stuffing	£13.95
Roast sirloin of Limousin beef from Mr Dave Rawlins, Ashill with Yorkie, roasties & veg	£14.95
Roast breast of guinea fowl, poached pear, baby leeks, bacon crisps, celeriac gratin, guinea fowl jus	£19.95
Beer battered cod and chips with homemade tartar sauce and crushed peas or mixed leaves	£12.95
Tytherleigh fish pie topped with mature Somerset cheddar mash with vegetables or mixed leaves	£13.50
Pan fried fillet of cod, mussels, tomato, roasted new potatoes and a vegetable & herb broth	£21.50
Fillet of gurnard, crispy pork belly, wilted baby spinach, apple compote, balsamic shallots, caramelised red onion purée, saffron potatoes and crab bisque	£21.95
Butternut squash, mushroom & spinach pithivier, creamed spinach, squash purée and parsley potatoes	£13.50
Slow cooked aubergine, fried hen's egg, sweet potato hash, homemade tomato ketchup and pine nuts	£13.95

A discretionary 12.5% service charge will be added to tables of 10 or more.

ALLERGENS - some of our food & beverages may contain allergens.

Please ask a member of staff for any allergen information prior to ordering.