



Sample Sunday Lunch Menu

Starters

Spiced carrot soup with curried yoghurt and a homemade olive oil roll	£5.95
Leek terrine, rarebit croquette, poached pear, pine nuts, watercress and a verjuice dressing	£7.95
Cod brandade, crispy quail's egg, waxy potatoes, keta caviar and treacle soda bread	£8.95
Smoked Cornish eel, guanciale, kohlrabi and green apple	£10.50
Confit quail, Jerusalem artichokes, bacon popcorn and sherry soaked sultanas	£7.95
Venison carpaccio, beer pickled onions, truffled Chantilly, St. Andrews Cheddar and salsify crisps	£11.50

Mains

Roast belly of Tremlett Farm pork, apple sauce, roasties and veg with a pork & sage stuffing	£14.95
Roast sirloin of Hereford beef from Mr Austin Tucker, Glastonbury with Yorkie, roasties & veg	£15.95
Miso braised shoulder of Devon lamb, hay smoked loin, celeriac terrine, baked shallots, chicory marmalade and a caper jus	£24.50
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
Hazelnut crusted pollock, creamed savoy cabbage, chanterelles, sea rosemary, ratte potatoes and a hazelnut brown butter	£19.95
Poached fillet of brill, Cornish mussels, Jerusalem artichoke, sea vegetables, crispy chicken skin and a chicken & nori consommé	£23.50
Heritage potato & baked onion terrine, wild mushrooms, burnt leek, truffle and toasted seeds	£16.95

Tables of 10 or more will include a discretionary 12.5% service charge.

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

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