

## **Sunday lunch 19th July**

### **Prix fixe menu**

**£27.00 2 courses**

**£32.00 3 courses**

### **Starters**

Wild mushroom risotto, truffle salsa, chives

Brown & Forrest smoked eel, heritage beetroots, celeriac remoulade, hazelnut and apple

Corned beef hash, mustard seeds, pickled baby vegetables, horseradish cream

### **Mains**

Roasted roscoff onion tart, medley of summer vegetables, potato puree , mushroom velouté

Butter poached halibut, spinach, razor clams, broad beans, capers, parmentier potatoes, lemon verbena sauce

Roast rolled pork loin from Bonners of Ilminster with roasties & veg, apple sauce and a pork & thyme stuffing

Roast sirloin of beef from Bonners of Ilminster with Yorkie, roasties & veg

Beer battered hake & chips with crushed peas or mixed leaves and homemade tartar sauce

### **Pudding**

Spiced pineapple, rum caramel spoke, coconut parfait, lime jelly, lime granita

Dark chocolate mouse, passion fruit coulis, honeycomb, vanilla cream Chantilly

Brown butter filo tart, set custard, poached fruit, Limoncello gel

Selection of English cheeses, homemade chutney and lavosh (£4 supplement)

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

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