



## Sample Friday Lunch menu

### Mains

Mushroom soup with a homemade olive oil roll	£6.50
Tytherleigh beef burger in a brioche bun with gherkin & tomato, chips and coleslaw (Applewood cheese or bacon £1.50)	£12.95
Beer battered haddock & chips, crushed peas or mixed leaves and homemade tartar sauce	£13.95
8oz ribeye of Westcountry beef from Bonners, Ilminster, tomato fondue, roasted flat mushroom, parmesan & truffle oil chips and a peppercorn sauce	£25.50

### Pudding

Lemon posset, fresh raspberries & blackberries, meringue	£7.50
Treacle & stem ginger tart, caramel sauce, clotted cream, sesame seed tuille	£7.50
White chocolate & strawberry cheesecake, marinated strawberries, strawberry sorbet	£7.50
Selection of English cheeses, homemade chutney and lavosh	£10.50

<i>Tunworth</i>	A Camembert-style cows milk cheese from Hampshire with a rich, sweet and nutty flavour.
<i>Bath Blue</i>	An organic blue cheese produced by following a traditional Stilton recipe. It is creamy with even blueing throughout from Park Farm in the Mendip Hills.
<i>Quickes</i>	A rich and buttery cheddar that offers outstanding depth of flavour, which develops as it reaches the back of the palate. Brothy to grassy to caramel notes from Exeter, Devon

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

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