



Sample Sunday lunch

Prix fixe menu

£27.00 2 courses

£32.00 3 courses

Starters

Marinated heritage carrots, carrot & anise purée, truffled honey, black garlic, confit egg yolk, hazelnut crumb

Spiced monkfish tail, curried cauliflower purée, golden raisins, crispy onions, coriander

Guinea fowl, ham hock & duck liver terrine, mushroom ketchup, pickled trompette mushrooms, toasted brioche

Mains

Butternut squash & black pepper cannelloni, salt baked beetroot, Tunworth croquette, buttered spinach, balsamic vinaigrette, herb beurre blanc

Pan fried fillet of brill, parmesan gnocchi, barbecue leeks, St Austell mussels, sea greens, mussel velouté

Roast rolled pork loin from Mr Richard Moon, Glastonbury with roasties & veg, apple sauce and a pork, thyme & apricot stuffing

Roast sirloin of Limousin beef from Taleford Farm, Ottery St. Mary with Yorkie, roasties & veg

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

Pudding

Champagne poached peaches, Champagne jelly, vanilla crème brulée, almond tuille

Raspberry parfait, pistachio cake, lemon curd

Dark chocolate delice, salt caramel crémeux, candied hazelnut, chocolate gel

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

Tunworth

A Camembert-style cows milk cheese from Hampshire with a rich, sweet and nutty flavour.

Bath Blue

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.

Quickes

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.