

## Sample Lunch menu

### Starters

Butternut squash & paprika soup with a homemade olive oil roll	£6.50
Wild mushroom risotto, mushroom ketchup, chives & parmesan	£8.50 / £14.50

### Mains

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

### Pudding

Blackberry panna cotta, honeycomb, coconut gel, blackberry	£7.50
Apple & caramel terrine, apple crème pâtissière, brandy snap tuille, caramel sponge, vanilla Chantilly	£7.50
Dark chocolate & almond tart, poached pear, vanilla pear purée, ginger biscuit crumble, cinnamon ice cream	£7.95
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.**