

## **Sample Sunday lunch**

### **Prix fixe menu**

**£27.00 2 courses**

**£33.00 3 courses**

### **Starters**

Glazed fig tartlet, ricotta, charred sweetcorn, pickled mustard seeds, damsons

Citrus cured Loch Duart salmon, grapefruit, lemon, smoked mayonnaise, fresh wasabi, dill

Prosciutto wrapped rabbit loin, pressed confit leg, tarragon emulsion, bitter leaf, truffle dressing

### **Mains**

Salt baked celeriac, celeriac & yeast purée, mushroom dashi, cep orzo, potato tuille

Pan roasted grey mullet, lobster ravioli, olive tapenade purée, onion & fennel confit, Cornish saffron potatoes, bouillabaisse sauce

Roast rolled loin of pork from Yarrow Hey Pigs, Glastonbury with roasties & veg, apple sauce and a pork, thyme & apricot stuffing

Roast sirloin of pure Red Devon beef from Mr Tom Eames, Cotley with Yorkie, roasties & veg

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

### **Pudding**

Blackberry panna cotta, honeycomb, coconut gel, blackberry

Apple & caramel terrine, apple crème pâtissière, brandy snap tuille, caramel sponge, vanilla Chantilly

Dark chocolate & almond tart, poached pear, vanilla pear purée, ginger biscuit crumble, cinnamon ice cream

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.**