



## Lunch menu

### Starters

Cauliflower soup and a homemade white roll £6.50

### Mains

Tytherleigh beef burger in a brioche bun with gherkin & tomato, chips and coleslaw (blue cheese, cheddar or bacon £1.50 each) £13.95

Beer battered cod & chips, crushed peas or mixed leaves and homemade tartar sauce £14.50

8oz sirloin of Westcountry beef from Bonners, Ilminster, roasted tomato & flat mushroom, parmesan & truffle oil chips and a peppercorn sauce £25.50

### Pudding

Pear assiette - pear tart tatin, pear parfait, poached pears, honey & oat crumble, pear sorbet £7.95

Sticky figgy pudding, brandy crème Anglaise, sesame seed tuille £7.50

Chocolate and orange mousse, candied orange puree, chocolate soil, chocolate aero, orange granita £7.95

Selection of English cheeses, homemade chutney and crackers £10.50

<i>Tunworth</i>	A Camembert-style cows milk cheese from Hampshire with a rich, sweet and nutty flavour.
<i>Dorset Blue Vinney</i>	A hard crumbly traditional blue cheese made near Sturminster Newton in Dorset from skimmed cows' milk.
<i>Westcombe Cheddar</i>	A hand-crafted traditional cheddar made in much the same way as it was right here by Mrs Brickell over 100 years ago. From Evercreech, Somerset.
<i>Sheep Rustler</i>	A semi-hard ewes milk cheese from Pylle, Somerset with a medium, mellow flavour that is slightly nutty with a hint of caramel.

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

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