



Sunday lunch

Prix fixe menu

£27.00 2 courses

£34.00 3 courses

Starters

Roasted cauliflower florets, Granny Smith apple, caper raisin puree, toasted hazelnut, winter truffle

Roasted Red Leg partridge, parsnip vanilla purée, balsamic glazed trevise, piccolo parsnip, partridge & sherry sauce

Crab & squid ink cannelloni, confit fennel, pickled cucumber, shellfish bisque

Mains

Stuffed aubergine, apricot & toasted nut crust, roasted vegetables mille feuille, parmesan puree, olive tapenade

Gilt head bream, artichoke risotto, lemon puree, chorizo & brown shrimp croquette, red wine fish sauce

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

Roast sirloin of Charolais beef from Mr Alec Jarrett, North Somerset with Yorkie, roasties & veg

Roast breast of turkey, pigs in blankets, bread sauce, stuffing, cranberry sauce, roasties & veg

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

Pudding

Pear assiette - pear tart tatin, pear parfait, poached pears, pear sorbet

Sticky figgy pudding, brandy crème Anglaise, sesame seed tuille

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

Selection of English cheeses, homemade chutney and crackers (£3.50 supplement)

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

Dorset Blue Vinney A hard crumbly traditional blue cheese made near Sturminster Newton in Dorset from skimmed cows' milk.

Westcombe Cheddar 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.

Driftwood Intensely rich, smooth and creamy goats cheese. The cheese is rolled in ash, before the grey mottled wrinkly coat is encouraged to develop over the snow white interior. From Bagborough Farm, Shepton Mallett