



Sample Sunday lunch

Starters

Marinated heirloom tomatoes, green olive, parmesan, tomato consommé, lovage emulsion, herb pesto	£8.25
Confit Loch Duart salmon, compressed cucumber, baby fennel, keta caviar, tarragon beurre blanc	£10.50
Braised beef croquette, celeriac remoulade, pickled mushroom, celeriac purée, cajun ketchup	£8.50

Mains

Roast rolled loin of pork from Mr Richard Moon, Yarrow Hey Pigs, Glastonbury, apple sauce, pork, thyme & sage stuffing, roasties & veg	£16.95
Roast sirloin of pure Red Devon beef from Mr Tom Eames, Cotley with Yorkie, roasties & veg	£18.50
Corn fed chicken breast, truffled chicken mousse wellington, mushroom purée, roasted baby onions, Jersey royals, jus gras	£20.50
Beer battered hake & chips with crushed peas or mixed leaves and homemade tartar sauce	£16.50
Pan fried hake fillet, étuvée of leeks, girolles, asparagus, parmesan gnocchi, white wine fish sauce	£22.50
Globe artichoke barigoule, Spring peas, broad beans & wild garlic, charred courgettes, confit cherry tomatoes, crispy polenta, sauce vierge	£14.50

Pudding

Rum caramel spiced pineapple, ginger cake, mango sorbet, coconut mousse, lime gel	£7.50
Dark chocolate fondant, pistachio crumb, candied orange purée, orange sorbet	£7.50
Lemon verbena cream, fresh raspberries, passion fruit, honeycomb, whisky jelly	£7.95

Cheeseboard

Any 3 cheeses from our selection with a homemade fruit chutney and crackers	£10.50
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Tunworth A Camembert-style cows milk cheese from Hampshire with a rich, sweet and nutty flavour.

Darling 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.

St Andrews A clothbound Cheddar matured for a minimum of seven months from Leonard Stanley, Gloucestershire.

Vulcombe A rennet free soft, handmade, fresh, pasteurised goat's milk cheese produced near Tiverton by Joyce and Graham Townsend.

Crookwell A semi-hard ewes milk cheese from Pylle, Somerset with a medium, mellow flavour that is slightly nutty with a hint of caramel.