

Sample Sunday lunch menu

Starters

Roasted tomato & fennel soup, herb oil, homemade toasted sourdough	£7.50
Wild mushroom risotto, Hen of the Wood mushroom, truffle, parmesan, fresh chives	£8.95
Cured chalk stream trout, pickled gooseberries, compressed celery, wasabi yoghurt, shaved fennel	£10.50
Ham hock & pig cheek terrine, pig head bon bon, piccalili, pickled onion rings, walnut tuille	£10.50

Mains

Roast rolled loin of pork from Mr Richard Moon, Duroc Pigs, Glastonbury, apple sauce, pork, thyme & apricot stuffing, roasties & veg	£16.95
Roast sirloin of pure Red Devon beef from Mr Tom Eames, Cotley with Yorkie, roasties & veg	£18.50
Confit Creedy Carver duck leg, green beans, balsamic trevise, smoked potato purée, duck sauce	£20.50
Pan fried fillet of hake, tenderstem, curried cauliflower purée, clams, golden raisins, saffron potato	£22.50
Beer battered haddock & chips with crushed peas or mixed leaves and homemade tartar sauce	£16.50
Curried broccoli stalk, heritage beetroots, crispy tofu, smoked yoghurt, tomato fondue, candied almonds	£15.50
Summer truffle & parmesan gnocchi, roasted king oyster mushroom, black garlic purée, fresh truffle, toasted hazelnut dressing	£17.50

Pudding

Sticky toffee pudding, toffee sauce, vanilla ice cream	£7.50
Dark chocolate & almond brownie, crème Chantilly, fresh raspberries	£7.50
Pistachio cake, lemon curd, yoghurt, crumble, blackberry sorbet	£7.50

Cheeseboard

Tytherleigh cheese selection with a homemade fruit chutney, walnut & rosemary bread and crackers	£12.50
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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.

Montgomery's The Montgomery family have been farming the North & South Cadbury pastures for three generations, to make their delicious Montgomery Cheddar. Deep, rich and nutty.

Berkswell Rich, firm, sweet, fruity and nutty ewes milk cheese from Ram Hall, West Midlands.

Kathrine Strong, fruity, semi-hard goats cheese with a Somerset cider brandy washed rind from White Lake, Somerset.