



Sample Sunday lunch menu

Starters

Tomato, fennel & chilli soup, homemade black olive roll	£8.25
Balsamic roasted beetroots, Granny Smith apple, blue cheese, compressed celery	£8.95
Crispy fish cake, fennel, golden raisins, curried mayonnaise	£9.50
Venison bolognese, crispy shallots, potato & roasted garlic espuma	£9.50

Mains

Roast rolled loin of pork from Mr Richard Moon of Duroc Pigs, Glastonbury with apple sauce, pork, thyme & apricot stuffing, roasties & veg	£17.95
Roast rolled sirloin of Westcountry Hereford beef from R. Leonard with Yorkie, roasties & veg	£20.95
Venison loin, roast butternut squash, pickled blackberries, cavolo nero, puy lentils, venison jus	£26.50
Pan fried hake fillet, romanesco, cauliflower purée, pickled mussels, potato mash, fish white wine sauce	£26.50
Salt baked celeriac, roasted roscoff onion, burnt apple purée, hazelnut, onion Lyonnaise, charred leek	£18.50
Squash & cabbage parcel, roasted squash, chestnut mushroom, confit cherry tomatoes, puy lentils, pumpkin seed tuille	£18.50
Beer battered haddock & chips, crushed peas or mixed leaves and homemade tartar sauce	£17.95

Pudding

Strawberry mousse, meringue, vanilla shortbread, basil ice cream	£8.95
Baked vanilla cheese cake, salt caramel sauce, honeycomb, salt caramel ice cream	£8.95
Blackberry & almond crumble cake, blackcurrant sorbet, blackberry gel, candied almonds	£8.95
Selection of gelato and sorbets from Baboo, Bridport	£2.60/scoop
Gelato: <i>Madagascan vanilla, chocolate, strawberry, salt caramel</i>	
Sorbets: <i>lemon, blood orange, pink grapefruit, blackcurrant, plum</i>	

Cheeseboard

Tytherleigh cheese selection with a homemade fruit chutney, walnut & rosemary bread and crackers £13.50

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.

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

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.