



## Sunday lunch menu

### Leitz 'Eins Zwei Zero' Riesling, Rheinhessen, Germany

Impressively tasty alcohol-free Riesling, with flavours of citrus & rhubarb and an aromatic, overarching squeeze of lime (0% abv)

175ml £5.50

### Starters

|  |        |
|--|--------|
| Soup of the day, homemade cheese & herb roll   | £8.50  |
| Sundried tomato orzo, tomato sauce, basil & parmesan   | £9.25  |
| Cured chalk stream trout, crayfish & bitter leaves, watercress, horseradish & buttermilk purée | £10.25 |
| Chicken & ham hock terrine, bacon jam, toasted brioche, herb mayonnaise                        | £9.95  |

### Mains

|  |        |
|--|--------|
| Roast loin of pork from Mr Richard Moon of Duroc pigs, Glastonbury, with apple sauce, pork, thyme & apricot stuffing, roasties & veg | £18.95 |
| Roast sirloin of pure British Blue beef from Weston Farm, Wambrook with Yorkie, roasties & veg                                       | £20.95 |
| Braised & rolled shoulder of lamb, baby vegetables, olive tapenade, olive oil mash, lamb jus   | £28.50 |
| Pan fried hake fillet, braised baby gem, crushed Jersey Royals, pancetta, butter sauce   | £26.50 |
| Confit broccoli stalk, blue cheese tortellini, candied almond, lemon purée, broccoli velouté   | £18.50 |
| Roasted leek & potato terrine, asparagus, Jersey Royal potatoes, wild garlic pesto   | £18.50 |
| Beer battered haddock & chips, crushed peas or mixed leaves and homemade tartar sauce  | £17.95 |

**All tips go to the staff in their entirety.**

**Tables of 8 or more will include a discretionary 12.5% service charge.**

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

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