



Sunday lunch

Aperitif

- 'Tytherleigh' Bloody Orange** £10.50
Tanqueray Flor de Sevilla gin, triple sec, orange bitters, Italian blood orange soda, candied orange
- 'Little Bee' Pinot Gris Wild Ferment, Sharpham, England** 175ml £10.50
A complex and textured 'orange wine' made with 100% skin-contact Pinot Gris.
The nose has layered aromas of ruby grapefruit, white strawberry and orange peel with raspberry and sour stone fruit flavours on the palate (10.5% abv)

Starter

- Cured rainbow trout, pickled cucumber, citrus crème fraiche, fennel cracker, wild garlic oil £13.95
- Beef feather blade croquette, watercress purée, roast onion, gherkin gastrique £12.95
- Parmesan rosti, compressed apple, cider gel, celery cress, cheddar custard £10.50
- Heritage tomatoes, smoked labneh, crispy tomato skins, olive, garlic croutons, elderflower vinaigrette £11.95

Main

- Roast loin of Gloucester Old Spot pork from Belinda Ellis of Ilminster with apple sauce, pork, thyme & apricot stuffing, roasties & veg £22.95
- Roast sirloin of Aberdeen Angus beef from Dillington Estate, Ilminster with Yorkie, roasties & veg £25.95
- Poached cod fillet, curried onions, samphire, café de Paris butter, parmentier potatoes, beurre blanc £28.50
- Roasted venison loin, cavalo nero, walnut ketchup, pomme Anna, venison jus £29.50
- Wild garlic gnocchi, marinated tomatoes, broccoli, pine nuts, pickled chilli, ricotta, arrabbiata sauce £24.50
- Falafel, marinated aubergine, peppers, olive salsa, pearl cous cous, tahini sauce £24.50
- Cider battered fillet of haddock & chips with crushed peas or shallot salad and homemade tartar sauce £22.50

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.