

SUNDAY LUNCH

Sample menu – please expect weekly variations

£25 for 2-course / £30 for 3-courses

Matt's bread & salted butter £4.00

A pot of Olives £4.25

STARTERS

salmon + scallop

home cured salmon, crispy scallops with
fennel + apple slaw

asparagus

wye valley asparagus, slow cooked hen's egg,
savoury granola, lemon mayonnaise and capers

chicken

smooth chicken parfait,
toasted brioche with pear + raisin chutney

broccoli

smooth broccoli soup
with goat's cheese beignet

MAINS

Sunday roast

roast sirloin of beef, roast potatoes and root vegetables
with Yorkshire pudding and horseradish cream

hake

pan-fried Cornish hake fillet
new potatoes, leeks, asparagus and chive butter sauce

pork

slow-cooked pork belly with apple sauce with crackling
savoy cabbage and celeriac dauphinois potatoes

shallot

sweet, sticky tarte tatin
spring vegetables and butter sauce

DESSERT

chocolate + peanut

chocolate ganache, nougat + peanut crème
with milk ice cream

vanilla

vanilla parfait + gingerbread ice cream sandwich
with strawberry sorbet and marshmallow

buttermilk

buttermilk pannacotta
with oranges, pistachio granola and orange sorbet

cheese

Godminster cheddar, Cotswold brie, Rosary Ash goat's, Bath blue

homemade ice creams and sorbets

(up to 3-scoops)

ice cream

vanilla, salted caramel, hazelnut praline, honeycomb

sorbet

raspberry, mango, green apple, strawberry, chocolate, blood orange

Affogato

vanilla ice cream with a shot of hot espresso

HOT DRINKS

We are not baristas but we do have a natty coffee machine
that serves consistently good coffee
all coffees available in regular or decaffeinated

Normal Coffee – served with cold milk on the side	£3.25
Americano (just black coffee)	£3.00
Espresso	£2.75
English Breakfast Tea	£3.00
Early Grey (please say if you would prefer lemon to milk)	£3.00
Chamomile	£2.50
Lemon & Ginger	£2.50
Peppermint	£2.50

