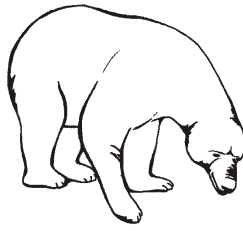


SUNDAY



LUNCH

Starters

Red mullet s/w Duck Confit, Lemon Marmalade and Cauliflower Puree £5.50

Duck Liver Parfait s/w Hazelnut Crunch, Golden Sultana and Focaccia £5.50

Goat's Cheese Tart s/w Beetroot, Dried Cherry Tomatoes and Rocket Salad £5.50(v)

Grilled Asparagus with Poached Egg s/w Parmesan and Hollandaise Sauce £6.00

Mains

All Roasts s/w Peas, Butternut Squash, Parsnips, Roasted Potatoes and Yorkshire Pudding

Slow Roast Shoulder of Lamb s/w Rosemary Jus £12.00 (Kids Portion at £6.00)

28 day aged Roast Sirloin s/w Horseradish Sauce £15.50 (Kids Portion at £7.50)

Pork Belly s/w Granny Smith's Apple Sauce £10.50 (Kids Portion at £5.00)

8oz hand pressed Cheeseburger with Baby Gem Lettuce, Tomato Relish, Mayo and Red Onion s/w French Fries £9.50

*Butcombe Ale Battered Cod and Chips s/w Mushy Peas and Caper Mayonnaise £10.50
(Kids Portion at £5.50)*

Poached Pear and Cornish Blue Cheese Salad s/w Hazelnuts £7.50

Pearl Barley Risotto s/w Butternut Squash, Peas and Chervil £9.50(v)

Puddings

Fruits of the Forest Cheesecake s/w Fruit Compote £5.50

Chocolate Tart s/w Rum & Raisin Ice Cream £5.50

Caramel Apple Slice s/w Anglaise Sauce £5.50

Apple Tatin s/w Vanilla Ice Cream £5.50

3 Scoops of Ice Cream

Vanilla, Chocolate and Strawberry £4.50

Rum and Raisin, Honey & Ginger and Blackberry £5.50