



Sample Sunday Menu

STARTERS

French Onion Soup (v)(vo) (1,2,3,10,14)
Gruyere cheese croutons 6.50

Lamb Kofta (1,2,9,10,14)
*Minted yoghurt, rocket salad & pitta
bread 8.00*

Mackerel Pate (1,2,6,9,14)
Crostini, cucumber & dill salad 7.00

Crispy Buttermilk Chicken Goujons
(2,9,10,11,12,14)
*Oriental rice noodle salad, sweet
chilli sauce. 7.50*

**Caramelised Red Onion, Spinach &
Goats Cheese Feuillette** (v)(vo) ((1,2,14)
7.00

ROASTS

All our roasts are served with crisp & fluffy roast potatoes, rich cauliflower cheese,
market vegetables & pan rich gravy, packed with flavour!

Top Rib Of Beef
(1,2,3,9,10,14)
*Yorkshire pudding, horseradish
cream 18.00*

Roast Shoulder Of Pork
(1,2,3,9,10,14)
*Herb & onion stuffing, crackling
& apple sauce 16.50*

Slow Roast Breast Of Lamb
(1,2,3,9,10,14)
*Yorkshire pudding, mint sauce
17.00*

Trio Of Meats
(1,2,3,9,10,14)

Can't choose? Enjoy all three meats with all the trimmings. 19.00

MAINS

Giant Burger (2,3,9,10,14)
*Bunless ½lb beef burger, BBQ pulled pork, garlic
mushrooms, smoked chilli cheese, fried egg,
skinny fries & summer salad 18.00*

Herb Crusted Cod Loin (2,6,9,10,14)
*Mediterranean roasted vegetables, new
potatoes, samphire, Provençale sauce 18.00*

Vegetable Pad Thai (vo) (4,10,11,12,14)
*Stir fry rice noodles, Oriental vegetables & rich
velvety nutty soya sauce, garnished with roasted
peanuts & pea shoots 15.00*

Enjoy a dessert for 4.00 when you order a starter and main.

(v) Vegetarian dishes (vo) Can be prepared for a vegan diet
Just let us know if anyone in your party suffers from allergies or if there are any special dietary requirements.

OUR MENU INDICATES ALLERGEN INFORMATION

(1) Cereals containing gluten (2) Milk (3) Eggs (4) Peanuts (5) Nuts (6) Fish (7) Crustaceans (8) Mollusc (9) Mustard (10) Celery (11) Sesame (12) Soya (13) Lupin (14) Sulphur dioxide & sulphites



DESSERTS

Enjoy a dessert for 4.00 when you order a starter and main.

Black Cherry Almondine (v) (2,3,5)
Crème anglaise 7.50

White Chocolate & Passionfruit Torte (v) (1,2,3,12)
Passionfruit compote 7.50

Tart Tatin (v)(vo) (1,2)
*Madagascar vanilla ice cream,
orange coulis 6.50*

Blueberry Panna Cotta(1,2)
Blueberry syrup 6.00

3 Scoops of Luxury Somerset Ice Creams/Sorbets

*Clotted Cream Vanilla (2), Chocolate Chunk (2,12), Strawberry (2),
Salted Caramel (1,2,3,11,12), Toffee Fudge (2,3,5,11,12), Mint Chocolate Chip (2,12),
Vegan Vanilla (vo), Lemon Sorbet (vo), Mango Sorbet (vo), Blackcurrant Sorbet (vo)*

LIQUEUR COFFEES

IRISH - *Baileys Or Jameson's*
SCOTTISH - *Whisky*
ITALIAN - *Amaretto*
RUSSIAN - *Vodka*
AMERICAN - *Jack Daniels*
JAMAICAN - *Tia Maria*
MEXICAN - *Tequila*
FRENCH - *Cointreau*
MONKS - *Benedictine*
CAFÉ CORRETTO - *Sambuca*

5.50 Each

*Ask About Our Superb Ports, Brandies,
Whiskies & Liqueurs.*

HOT DRINKS

Traditional Tea 2.20
Traditional Or Decaffeinated

Speciality Tea 2.70
Peppermint, Earl Grey, Camomile, Green

Americano 2.70

Latte 3.20

Cappuccino 3.20

Espresso
Single 2.20 Double 3.20

Macchiato 2.70

Flat White 3.20

Hot Chocolate 3.20

Add Cream & Marshmallows For An Additional 50p

*Decaffeinated Alternatives Are Available For All Coffees.
Alternative To Dairy Based Milk Available For Teas &
Coffees.*

(v) Vegetarian dishes (vo) Can be prepared for a vegan diet

Just let us know if anyone in your party suffers from allergies or if there are any special dietary requirements.

OUR MENU INDICATES ALLERGEN INFORMATION

(1) Cereals containing gluten (2) Milk (3) Eggs (4) Peanuts (5) Nuts (6) Fish (7) Crustaceans (8) Mollusc (9) Mustard (10) Celery (11) Sesame (12) Soya (13) Lupin (14) Sulphur dioxide & sulphites