

SUNDAY MENU



STARTERS

Tomato & Basil Soup (v)(vo)(2,7,)

A smooth & silky tomato & basil soup served with toasted bread & butter triangles. 7.00

Giardiniera Salad (7,9,14)

A miniature Italian classic starter salad composed from fior di latte mozzarella, finely chopped bell peppers, roquette, balsamic, basil emulsion & toasted mixed seeds. 8.00

Spiced Pork Hash (1,4,7,9,14)

A savoury & mild spiced pork hash, topped with crispy free range fried egg & finished with hollandaise sauce. 8.50

Crispy Squid (1,4,7,8,9,14)

Deep fried crispy squid rings served with sriracha mayonnaise & roquette salad. 9.00

ROASTS

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

Top Rib Of Beef (1,2,4,7,9,13,14)

Yorkshire pudding, horseradish cream. 18.00

Shoulder Of Pork (1,2,4,7,9,13,14)

Sage & onion stuffing, apple sauce. 16.50

Slow Roast Breast Of Lamb (1,2,4,7,9,13,14)

Yorkshire pudding, mint sauce. 17.00

Trio Of Meats (1,2,4,7,9,13,14)

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

Add A Little Something Extra...?

Pigs In Blankets, Honey Mustard Glaze 8.00 (2,7,9,14)

MAINS

Seafood Risotto (1,3,5,7,8,9,14)

A selection of squid, mussels, baby prawns & authentic Italian arborio risotto cooked in a creamy white wine, garlic & saffron sauce. 19.00

Vegetable Parmigiana (v)(vo) (1,2,7,14)

A selection of roasted Mediterranean vegetables cooked in a rich tomato & herb sauce topped with fior di latte mozzarella & served with mixed salad & garlic ciabatta. 17.00
Add Chicken for 3.00

Enjoy a dessert for 4.00 when you order a starter & 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 specific dietary requirements. We cannot guarantee an environment completely free from allergens. Please ask a member of staff for more information.

OUR MENU INDICATES ALLERGEN INFORMATION

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

SUNDAY MENU



DESSERTS

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

Apple & Quince Crumble (v)(vo) (4,7,14)

Warm apple & quince stew topped with crunchy gluten free crumble topping served with vanilla custard or vegan ice cream. 7.50

Sticky Toffee Sundae (v) (2,4,7,14)

Warm sticky toffee pudding bites layered with toffee sauce, Chantilly cream & honeycomb ice cream. 8.00

Chocolate Fudge Cake (v) (2,4,7,13,14)

A rich chocolate sponge topped with dark chocolate sauce & clotted cream. 9.00

Cheesecake (v) (2,7,13,14)

Chocolate cheesecake with a raspberry cream layer served with raspberry compote. 8.50

Luxury Somerset Ice Creams & Sorbets (v)(vo)

2 Scoops 4.50 / 3 Scoops 6.50

Mint Chocolate Chip (v)(7,13), Strawberries & Cream (v)(7), Chocolate (v)(7,13), Clotted Cream Vanilla (v)(7), Natural Vegan Vanilla (vo), Honeycomb (v)(7), Raspberry Ripple (v)(7), Mango Sorbet (v) Lemon Sorbet (v) (14)

Mini Dessert + Hot Drink

Your choice of regular hot drink & one of the following mini desserts. 6.50

Brownie with chocolate sauce (v) (2,4,7,14)

Cheesecake with raspberry compote (v) (2,7,13,14)

HOT DRINKS

Americano 2.80 (v) (7)

Latte 3.30 (v) (7)

Cappuccino 3.30 (v) (7)

Espresso Single 2.30 Double 3.30 (v)

Macchiato 2.80 (v) (7)

Flat White 3.30 (v) (7)

Affogato 4.80 (v) (7)

A single scoop of vanilla ice cream 'drowned' in a single shot of espresso coffee.

Flavoured Iced Coffee 3.30 (v) (7)

Add a shot of Conker Coffee Liqueur for 3.00

Pot Of 'Clipper' Tea 2.80 (v)

Everyday, Earl Grey, Green, Peppermint, Raspberry & Cranberry, Lemon & Ginger, Berry Burst, Camomile, Everyday Decaf.

Hot Chocolate 3.30 (7)

Add cream & marshmallows for 0.50

In Favour Of More Flavour?

Add a syrup shot to your hot drink for 0.40

Classic Vanilla (vo), Toasted Marshmallow (vo) or Gingerbread (vo)

Decaffeinated alternatives available for all coffees.

Alternatives to dairy based milk available.

LIQUEUR COFFEES

Irish – Baileys Or Jameson

Scottish – Whisky

Italian – Amaretto

Russian – Vodka

American – Jack Daniels

Jamaican – Tia Maria

Mexican – Tequila

French – Cointreau

Café Corretto – Sambuca

6.00 Each

Espresso Martini

Perfect after dinner cocktail.

Vodka & coffee liqueur, double espresso shot, shaken over ice. 9.50

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