

Sunday February 22nd 2015 Lunch Menu

Starters £4.35

Home-made soup

Focaccia, Mixed marinated olives (may contain bones), sun-blushed tomatoes,

Goujons of fresh hake, garlic and lime aioli

Crispy Somerset Brie, Port and cranberry, mixed leaves

Pulled pork terrine, red onion and soft hen egg salad

Fresh mussels, white wine garlic and cream

Roast sirloin of local beef (Med rare), Yorkshire pudding, seasonal vegetables,
New & roast potatoes, £11.95

Roast local pork, apple sauce, roast pan gravy, and seasonal vegetables, new & roast potatoes £10.45

Roast chicken breast wrapped in Parma ham

Red wine jus, seasonal vegetables, new & roast potatoes £10.95

Roast Cornish hake

Vine tomato sauce seasonal vegetables, new & roast potatoes £12.95

Fillet of salmon,

Creamed leeks, seasonal vegetables, new & roast potatoes £10.95

Glazed root vegetable tart tatin

rocket and pine nut salad, roast potatoes £9.95

(Please note: apart from the roasts, our main courses are individually cooked to order and will take a minimum of 25 minutes)

Home-made Desserts from £4.35

Winter berry trifle, lemon sablé biscuit

Banoffi pie, fresh cream

Sticky toffee pudding, clotted cream

Dark chocolate mousse, vanilla ice-cream

Home-made real mince pie ice-cream, choice of 3 sauces: chocolate, butterscotch or raspberry coulis

Home-made sorbets: raspberry, or mango, pineapple and passion fruit

Local cheeses Choice of three, £6.25 Somerset Brie, Hereford hop, Stinking Bishop, Cheddar, Shropshire blue, Little Hereford

Your server has a list of allergens for each dish

"The best table is a booked table"