

WG

WINYARD'S GAP

Sunday Lunch Sample Menu

Choose from the menu or 2 courses for £23

To Start	Homemade soup of the day, warm bread and butter	8
	Potted smoked salmon rillettes, toasted rye bread, pickled cucumber ribbons	9
	Creamy garlic mushrooms on toast (v)	8
	Deep fried brie wedges, cranberry sauce	7
Roasts	Our roasts are served with Yorkshire pudding, roasted potatoes, roasted parsnips, red cabbage, cauliflower cheese, seasonal vegetables and gravy	
	Beef	18
	Pork	17
	Lamb	17
	Vegetarian wellington (v)	17
	Smaller appetite roast - beef, pork, lamb or vegetarian wellington	11
Mains	Beer battered fish & chips, homemade tartare sauce, crushed peas	17
	Homity pie, roast potatoes, green vegetables and gravy	17
Desserts	Lemon cheesecake (v)	8
	Sticky toffee pudding, toffee sauce, vanilla ice cream (gf, v)	8
	Chocolate fondant, chocolate sauce, honeycomb ice cream (v)	8
	Vanilla pannacotta, stewed rhubarb, blood orange compote (gf, v)	8
	Bakewell tart served warm with cream (v)	8
	Cheeseboard Black Cow cheddar, Dorset Blue Vinny, Somerset Brie, crackers & chutney [£4 supplement for set menu]	13
	Ice cream / sorbet (v)	2 per scoop
	vanilla bean, chocolate, strawberry, salted caramel, mint humbug	
	passionfruit, lemon or blackcurrant sorbet	

Allergen Info - (v) veggie friendly, (ve) vegan friendly, (gf) gluten free. Ask a team member for gluten free friendly options. Please inform us of any allergies before placing your order.