

SUNDAY MENU

2 COURSES - £25 | 3 COURSES - £30

Starters

VEGAN GF Pickled beetroot salad
apple, celery, grapes, walnuts, honey &
mustard dressing

Chicken liver parfait
piccalilli, toasted focaccia

Lanes' warm salad
polenta, olives, sun blushed tomatoes,
rocket, whipped feta

Roasted tomato soup
toasted sourdough

GF Beetroot-cured salmon & king prawns
pickled beetroot, celeriac remoulade, lemon
mayonnaise

Mains

Roast rump of beef
horseradish stuffing, Yorkshire pudding,
roast potatoes, seasonal vegetables, red
wine jus

Roast chicken supreme
Yorkshire pudding, roast potatoes, seasonal
vegetables, red wine gravy

GF Grilled seabass
crushed lemon new potatoes, chilli &
mango salsa

GF Pan-fried fillet of hake
turtle bean & chickpea cassoulet

v Oglesfield cheese & onion tart
caramelised onions, pickled vegetables,
almond & chive butter

Sweet

v Sticky toffee pudding
roast banana, butterscotch sauce, banana
ice cream

v White chocolate crème brûlée
dark chocolate ice cream

GF v Rhubarb & stem ginger fool
hazelnut crumble, Chantilly cream, rhubarb
sorbet

v A selection of Godminster cheeses
tomato chutney, artisan biscuits

v Café gourmand
a selection of mini desserts
+ served with espresso +

v Pear frangipane
pear sorbet

GF DISH IS GLUTEN FREE

CAN BE MADE GLUTEN FREE ON REQUEST

FOR ANY ALLERGENS OR DIETARY REQUIREMENTS, PLEASE CONSULT A MEMBER OF STAFF