

SUNDAY LUNCH MENU 2022

Starters

Goat's cheese & poppy seed Ballentine

beetroot purée

Pickled beetroot salad

horseradish, watercress, caramelised walnuts

Chef's gravlax & pickles

pickled cucumber, pickled shallot rings, citrus cream, charred cucumber purée, charred juniper & dill, cured salmon

Chicken & liver smoked bacon pâté

sourdough, pickled grape chutney

Ⓢ Grilled asparagus

burrata, black olive, polenta chips

Roast chicken & ham hock terrine

Caesar salad, parmesan, sourdough

Mains

Caramelised onion & Oglesfield cheese tart

sprouting broccoli, pickled carrot, almond & caper butter

Grilled seabass

asparagus, chive-crushed Jersey Royals, cockles, tomato & basil dressing

Thyme & truffle chicken breast

Yorkshire pudding, thyme & chorizo stuffing, red wine jus, seasonal vegetables, roast potatoes, cauliflower cheese, braised red cabbage

Pan fried cod

chickpea & chorizo stew

Roast Sirloin Beef

Horseradish, chorizo & thyme stuffing, Yorkshire pudding, red wine jus, seasonal vegetables, roast potatoes, cauliflower cheese, braised red cabbage

Sweet

Coconut panna cotta

fresh raspberries, coconut praline, raspberry sorbet

Baron Bigod Brie

Date & walnut loaf, glazed figs

Sticky toffee pudding

toffee sauce, banana ice cream

Rhubarb & stem ginger fool

hazelnut crumble, rhubarb sorbet

A plate of Somerset cheeses

biscuits, date chutney

Chocolate tart

clotted cream, brandy prunes

Ⓢ **DISH IS GLUTEN FREE**

🌾 **CAN BE MADE GLUTEN FREE ON REQUEST**

£20.00 FOR TWO COURSES, £25.00 FOR THREE

Gratuities are at your discretion.