

# Sunday Lunch Menu

Served from 12.00 - 3pm

## Starters

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Soup of The Day © £5.00

With rustic bread - see our specials board for today's flavour

Bread & Artisan Olives VG © £6.00

With olive oil & balsamic

Halloumi Chips V © £7.50

Served with sweet chilli dipping sauce

Baked Baby Camembert V © £8.00

Studded with fresh rosemary, topped with garlic oil and Cornish sea salt.

Served with rustic bread

King Prawns © £8.00

Sautéed with chilli, lemon and cherry tomatoes. Served with rustic bread

## Sunday Roasts

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**All of our Sunday roasts are served with roasted potatoes, parmesan parsnips, stuffing, Yorkshire pudding, rich gravy & seasonal vegetables**

Topside of Beef © £13.95

Loin of Pork © £13.50

Braised Lamb Shank © £16.00

Chicken Breast © £13.95

Nut Roast V £13.00

Pan Fried Seitan with Vegan Yorkshire VG £13.00

Side of Cauliflower Cheese V £3.20

## Salads

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Greek Village Salad V © £10.50

A traditional village salad of feta, olives, onions, pepper, tomato, cucumber & white cabbage with olive oil & mountain oregano

-Add char grilled garlic & herb marinated chicken for an extra £3.50

Watermelon, Feta & Mint Salad © £11.00

With quinoa, chicory, roasted pumpkin seeds and a sweet lemon dressing

Please make staff aware of any allergies or dietary requirements prior to ordering - Allergen information is on the next page.



## Sides

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Cauliflower Cheese <b>v</b>	£3.20
Roasted Potatoes <b>v</b> 	£3.00
Extra Yorkshire Pudding <b>v</b> 	£0.50
Seasonal Vegetables <b>v</b> 	£3.00
Chips <b>vg</b> 	£3.00

## Children's Meals

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Roasted Beef 	£6.95
Roasted Chicken 	£6.95
Roasted Pork 	£6.75
Nut Roast <b>v</b>	£6.50
Pan Fried Setian <b>vg</b>	£6.50

All children's Sunday roasts are served with roasted potatoes, stuffing, Yorkshire pudding, rich gravy & seasonal vegetables

Rustic Tomato Pasta Topped with Cheese <b>v</b>	£6.00
Fish Fingers, Chips & Peas 	£7.00

## Desserts


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Sticky Toffee Pudding 	£6.50
With butterscotch sauce and ginger ice cream	
Strawberry Semifreddo <b>vg</b> 	£6.50
With summer fruits and pistachio meringue	
Chocolate Brownie 	£6.50
Served warm, with a scoop of vanilla ice cream, chocolate sauce and a toasted marsh mallow	
Lemon Posset	£6.50
served with biscotti	
New York baked Cheesecake	£6.50
with fruit coulis	
Selection of 3 Cheeses 	£7.20
Somerset Brie Wookey Hole Cheddar, Shropshire Blue Served with crackers & chutney	
Home Made Ice Cream 	
Please see our board for our choices of ice cream & sorbets	

These symbols show which dishes do not contain certain allergenic ingredients as intentional ingredients.

**v** = Made with vegetarian ingredients

**vg** = Made with vegan ingredients

 = Made with non-gluten ingredients

 = Can be made with non-gluten ingredients on request

Some of our dishes may contain gluten, nuts or other allergens and fish dishes may contain bones.

If you do have any food allergies or intolerances, please make this clear to our staff when placing any orders. We are happy to provide & discuss allergen information on request.

Although every care is taken to minimise cross contamination of ingredients, please be advised that as our dishes are all prepared & cooked in a kitchen in which allergenic ingredients are present, we cannot absolutely guarantee that all dishes will be 100% free from allergens as listed