

Sunday Lunch Menu

Served from 12.00 - 3pm

Starters

Soup of The Day ©	£5.00
<i>With rustic bread - see our specials board for today's flavour</i>	
Bread & Artisan Olives VG ©	£6.00
<i>With olive oil & balsamic</i>	
Halloumi Chips V ©	£6.60
<i>Served with sweet chilli dipping sauce</i>	
Baked Baby Camembert V ©	£7.50
<i>Studded with fresh rosemary, topped with garlic oil and Cornish sea salt. Served with rustic bread</i>	
Ham Hock & Caramelised Apple Terrine ©	£6.60
<i>Served with rustic bread and red onion marmalade</i>	
King Prawns ©	£8.00
<i>Sautéed with chilli, lemon and cherry tomatoes. Served with rustic bread</i>	

Sunday Roasts

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 ©	£13.95
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


Other Dishes

Greek Village Salad V ©	£10.50
<i>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 £4.00</i>	

Please ask staff about our daily specials

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


Sides

Cauliflower Cheese v 	£3.20
Roasted Potatoes v	£3.00
Extra Yorkshire Pudding v 	£0.50
Seasonal Vegetables v 	£3.00
Chips VG 	£3.00







Children's Meals

Roasted Beef 	£6.95
Roasted Chicken 	£6.95
Roasted Pork 	£6.95
Nut Roast v	£6.50
Pan Fried Setian VG	£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 v	£6.00
Fish Fingers, Chips & Peas 	£7.00


Desserts


Sticky Toffee Pudding  <i>With butterscotch sauce and ginger ice cream</i>	£6.50
Strawberry Semifreddo VG  <i>With summer fruits and pistachio meringue</i>	£6.50
Chocolate Brownie  <i>Served warm, with a scoop of vanilla ice cream & chocolate sauce</i>	£6.50
Fruit Crumble  <i>Served with custard. Ask staff for today's flavour</i>	£6.50
Selection of 3 Cheeses  <i>Somerset Brie, Wookey Hole Cheddar, Shropshire Blue Served with crackers & chutney</i>	£7.20
Home Made Ice Cream  <i>Please see our board for our choices of ice cream & sorbets</i>	

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