

# SUNDAY LUNCH

*30 for two courses / 35 for three courses*

## NIBBLES

Smoked almonds*	5
House Olives*	5
Smoked Cheese & Onion Beignets, Local Honey	5
House Baked Breads, Cold Pressed Olive Oil & Aged Balsamic*	5
Lemon & Roasted Garlic Hummus, Charred Flatbread*	5

## BEGIN

Leek & potato soup & House baked Bread\*  
Plaice Goujons, lemon & parsley mayonnaise  
Heritage beetroot salad, goats curd, pickled shallots & hazelnuts\*  
Selection of Westcountry salami, pickles & black garlic caramel

## FOLLOW

Roast Philip Warren Beef Topside & primrose herd pork belly  
Lentil & Mixed Nut Roast, Crispy Kale & Gravy\*  
Yorkshire Pudding, Bread Sauce, Horseradish Sauce  
  
Served with Roasted Potatoes, Braised Red Cabbage,  
Cauliflower Cheese, Carrot, Swede, Local Greens, & Gravy

## FINISH

Apple crumble & custard  
Chocolate fudge cake, honeycomb Ice-cream  
Lemon posset  
Selection of ice cream & sorbets

Vegan Options Available\*

Please inform our team of any food allergies or dietary requirements.  
A 10% discretionary service charge will be added to your bill.

**Plant,  
Fish &  
Grill.**