

Sample Sunday Lunch Menu

Spiced Parsnip Soup, Parsnip Crisps
Salmon & Caper Fishcake, Tomato & Chilli Jam, Local Leaves
Pressed Ham Hock Terrine, Piccalilli, Lievito Sourdough
Maple Roast Garlic & Somerset Brie Tart, Mulled Pear Chutney

Roast Topside of Marshall's Elm Farm Beef, Yorkshire Pudding
Roast Supreme of Somerset Chicken, Wild Mushroom Cream Sauce
Pan Roast Tenderloin of Pork, Cider Brandy Cream Sauce
All the above served with Roast Potatoes, Creede, Greens & Parsnips
Pan Fried Fillet of Sea Bass, Grain Mustard & Herb Sauce
Three Root & Blue Cheese Pithivier, Parsley Sauce, Crispy Kale

Stem Ginger Pudding, Proper Vanilla Custard
Strawberry Delice, Raspberry Coulis
Dark Belgian Chocolate Torte, Whiskey Truffle Cream
Baked Egg Custard Tart, Rhubarb Compote
Somerset Cheese Board, Chutney, Our Own Crackers
(£2.50 supplement)

2 courses - £20.00

3 courses - £25.00

Bookings: 01749 836300