

Summer Sunday Lunch Menu

To Start

Chef's Soup of the Day with Sourdough Croutons (v)
Chicken Liver Pâté with Onion Marmalade & Toast
Beetroot & Goats Cheese Salad with Caramelised Walnuts (v, gf)
Smoked Haddock Fishcake with Chunky Tartare Sauce

To Follow

Roast Topside of Marshall's Elm Farm Beef with
Yorkshire Pudding & Sunday Trimmings (gf*)
Quiche of the Day with Mixed Leaf Salad & Coleslaw (v)
Grilled Salmon Fillet with Crushed Potatoes, Greens & a White Wine Dill Cream (gf)
Roast Breast of Chicken with Mushroom Sauce & Sunday Trimmings (gf)

To Finish

Cheddar Strawberry Eton Mess (gf)
Chocolate Tart with Vanilla Ice Cream
Elderflower Sorbet (3 scoops) (gf)
West Country Cheese Board (£2.50 supplement)

1 Course £14.00
2 Courses £18.00
3 Courses £20.00

Food Allergies and Intolerances

Before you order your food and drinks, please speak to our staff if you want to know about our ingredients

Vegetarian (v)

Gluten Free (gf)

Gluten Free Option Available (gf*)