

Sunday Lunchtime Sample Menu

STARTERS

- Tomato & basil soup with rustic bread - **£5.95**
- Scottish smoked salmon on a toasted muffin with capers, sour cream & dill - **£6.95**
- Prawn cocktail with rustic bread - **£6.95**
- Forestiere pate with toast and quince jelly - **£6.95**
- Sautéed lambs' kidneys in a brandy & mushroom cream sauce served on toast - **£6.50**
- Goat's cheese crostini with poached pear, honey & walnuts (v) - **£6.25**

MAIN COURSES

- 21 day aged roasted beef
- Roasted leg of lamb
- Slow roasted shoulder of free range pork, stuffing crackling & apple sauce
- All served with vegetables, creamed & roasted potatoes, homemade Yorkshire pudding & real gravy – All £13.50**

- Fish of the day in a Wadworth beer batter with chunky chips, mushy peas & lemon - **£12.95**
- Baked falafels on a fruity cous cous salad with wilted spinach & a garlic & mint dressing (v) - **£10.95**
- Beef burger on a toasted brioche bun with Stilton, onion relish, baby gem, tomato, chips & onion rings - **£12.95**
- Grilled trout fillets with a roasted fennel, almond, orange & honey glaze with buttered new potatoes - **£13.95**

BOARDS & SALADS

- Butcher's board with honey roast ham, pâté & pork pie with chutney, piccalilli & crusty bread - **£12.50**
- Ploughman's - please ask for our selection of British cheeses served with rustic bread, tomato, apple, pickles & chutney - **£9.95**
- Greek feta salad with tomatoes, cucumber, red onion & olives with an oregano dressing (v) - **£9.50**

SMALL PLATES

A wide selection of dishes are available for children & those with a smaller appetite, please ask for more details

21 day aged roasted beef

Roasted leg of lamb

Slow roasted shoulder of free range pork, stuffing crackling & apple sauce

All served with vegetables, creamed & roasted potatoes, homemade Yorkshire pudding & real gravy – All £7.95

Fish goujons in a Wadworth beer batter with chips, mushy peas & lemon- £6.95

Baked falafels on a fruity cous cous salad with wilted spinach & a garlic & mint dressing (v) - £6.50
Grilled trout fillet with a roasted fennel, almond, orange & honey glaze with buttered new potatoes - £7.25

PUDDINGS

All at £5.95 each...

Ginger sponge with honey & ginger ice cream

Bakewell tart with toasted almonds and vanilla ice cream

Orange & lemon posset with ginger thins

Chocolate fudge brownie with pistachio ice cream

Bishop's Tipple & apricot, bread & butter pudding with custard

Ice cream - one scoop - £1.75 • two scoops - £3.50 • three scoops - £5.25

CHEESES

Selection of British cheese with assorted biscuits, apple, grapes, celery & chutney

Please choose from the following... Black-eyed Susan • Fosseyway Fleece

Wookey Hole Cave aged Cheddar • Isle of White Blue • Tuxford & Tebbutt Stilton

One cheese - £4.95 • two cheeses - £5.95 • three cheeses - £6.95 • four cheeses - £7.95

HOT DRINKS

Latte - £2.75 • Cappuccino - £2.75 • Espresso - £1.95 • Double espresso - £2.50

Americano - £2.25 • Decaf - £2.25 • Hot chocolate - £2.95 • Pot of tea - £2.50 • Fruit teas - £2.25