



Sunday Lunch Menu  
£38 Two Courses £48 Three Courses

*First Course*

**Wild Garlic Soup (GF\*/VG\*)**  
sourdough, salted butter

**Pan Fried Lyme Bay Scallops (GF)**  
parsnip puree, pomegranate, Parma ham

**Chicken Liver Parfait (GF\*)**  
pickled shallot, real ale chutney, toasted brioche

**Wild Mushrooms Risotto (VG)**

*Main Course*

**Roasted Sirloin of Beef**

or

**Roasted Chicken Breast (GF\*/ DF\*)**  
honey glazed parsnips and carrots, roast potatoes, curly kale, Yorkshire pudding, cauliflower cheese, gravy

**Pan Fried Lyme Bay Sea Bass Fillet (GF)**  
crushed new potatoes, green beans, white wine sauce, salsa verdi

**Pan-Fried Cod Fillet (GF/DF\*)**  
new potatoes, pancetta and peas fricassee, mango salsa

**Gnocchi (VG)**  
sun-blushed tomato, roasted pepper, pumpkin seeds, pesto

*Dessert*

**Chocolate Delice (GF)**  
Chantilly cream, vanilla ice cream

**Eton Mess**  
mix fresh berries, meringue, Chantilly cream

**Affogato (GF\*)**  
vanilla ice cream, amaretti biscuits, espresso shot

**Granny Gothards Ice Creams or Sorbets (VG\*)**  
2 scoops

*Cheese*

**Selection of West Country Cheese** 3 for £15 / 5 for £19  
grapes, celery, quince jelly, ale chutney with artisan crackers

*Subject to changes V1*

*Some of our foods contain allergens and some may have traces of nuts. Please speak to a member of staff for more information.*

**VG – VEGAN / VE – VEGETARIAN / GF – GLUTEN FREE / DF – DAIRY FREE / \* - CAN BE**