

SUNDAY



**THIS MENU IS A SAMPLE OF SOME OF THE DELICIOUS, SEASONAL OPTIONS AVAILABLE
TO PLACE A PREORDER FOR A BOOKING GET IN TOUCH**

***PLEASE ORDER ON THE DAY FROM THE SELECTION AVAILABLE**

STARTERS – SELECTION VARIES WEEKLY*

Salt & Chilli Squid, Lime Mayonnaise
Mushroom & Tarragon Arancini, Black Garlic Mayonnaise (vgn)
Breaded Monkfish Cheeks, Pea Puree & Tartar
Homewood Halloumi, Heritage Tomato, Olive & Cucumber Salad (v)

MAINS

SERVED WITH ROAST POTATOES, SEASONAL VEGETABLES & RICH GRAVY

Dry Aged Hereford Beef, Yorkshire Pudding, Horseradish Sauce
Salt Marsh Lamb Leg, Mint Sauce
Somerset Pork Loin, Cider Apple Sauce
Origin Butchers Chicken Breast, Pork & Apricot Stuffing
Nut Roast (vgn, n) – flavour varies weekly
Vegetarian Bake (v) – flavour varies weekly
Pan-fried Sea Bream Fillet, Sauteed Potatoes, Tomatoes & Salsa Verde – fish special varies weekly
Cauliflower Cheese (v)
Seasonal Vegetables (v)
Yorkshire Pudding (v)

DESSERTS – SELECTION VARIES WEEKLY*

Chocolate & Orange Mousse, Chantilly Cream (v)
Sticky Date Pudding, Toffee Sauce & Ice Cream(v)
Apple & Blackberry Crumble, Ice Cream or Cream (v)
Affogato, Marshfield Ice Cream, Honeycomb (v)
(add Amaretto or Frangelico) (n)
Selection of Local Cheeses, Crackers & Piccalilli (v)
Selection of Ice Creams & Sorbets (v, vgn)