

SUNDAY



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

STARTERS

Salt & Chilli Squid, Lime Mayonnaise
Mushroom & Tarragon Arancini, Black Garlic Mayonnaise (vgn)
Breaded Monkfish Cheeks, Pea Puree & Tartar
Homewood Feta, 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 & Sage Stuffing
Walnut & Sweet Potato Nut Roast (vgn, n)
Leek & Somerset Brie Bake (v)
Pan-fried Sea Bream Fillet, Sauteed Potatoes, Tomatoes & Salsa Verde
Coppa Ham, Salami, Speck & Bresaola, Cornichons, Pecorino & Flat Bread
Baba Ganoush, Hummus, Olives, Stuffed Vine Leaves Toasted Flat Bread (vgn)
Cauliflower Cheese (v)
Seasonal Vegetables (v)
Yorkshire Pudding (v)

DESSERTS

Wye Valley Raspberry Sundae (v)
Sticky Date Pudding, Toffee Sauce & Ice-cream(v)
Strawberry Cheesecake (v)
Apple & Cider Crumble, Ice-cream or Cream (v)
Affogato, Marshfield Ice Cream, Honeycomb (v)
(add Amaretto or Frangelico) (n) 3.00
Selection of Local Cheeses, Crackers & Piccalilli (v)
Selection of Ice Creams & Sorbets (v, vgn)