

Sunday Lunch

served until 4pm

Two courses £30

Three courses £37.5

Small Plates

Buttermilk fried chicken, chilli glaze, hazelnuts, coriander

Marinated heirloom tomatoes, whipped burrata, focaccia croutons, basil (v)

BBQ sprouting broccoli, balsamic onions, elderflower dressing (df, v)

Sunday Roast

Breaded roast chicken & stuffing terrine / braised lamb shoulder

Duck fat roast potatoes

Charred hispi cabbage

Orange roasted carrots

Cauli cheese, parmesan and pine nut crumb

Bone marrow gravy

Yorkshire pudding

Vegan option

Spiced roasted cauliflower, lentil dahl, roasted potatoes, charred carrot, hispi cabbage, vegan gravy

Bar Snacks

Sourdough focaccia, herb butter (v)	4
Nocorella olives (ve/df/gf)	4
Tunworth camembert, onion marmalade, biscuits, iced grapes	

Desserts

Set egg custard, roasted strawberries, almonds (gf)	9
Charred pineapple, lime yogurt, passionfruit, raspberry (ve/gf)	
Dark chocolate mousse, salted roast peanuts, passion fruit (gf/v)	

Something to Share

available until 9:30pm

Cheese board for two

Wookey Cave Aged Cheddar, Tunworth Camembert, Oxford Blue, house made focaccia, nocorella olives, vegetable crisps, smoked almonds	30
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Meat board for two

Selection of English cured meats, house made focaccia, nocorella olives, pickles, caramelised onion chutney, vegetable crisps, smoked almonds	32
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Cheese & Cured Meat board for two

Wookey Cave Aged Cheddar, Tunworth Camembert, Oxford Blue, selection of English cured meat, house made focaccia, nocorella olives, vegetable crisps, smoked almonds	35
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