



Sample Sunday Menu

STARTERS

Spring Vegetable Soup (vo) (1,2,10)

Fresh baked bread 6.50

Duck Bonbon (1,2,3,9,10,11,14)

Hoisin egg noodle salad 8.00

Baby Back Ribs (1,9,10,12,14)

BBQ sauce 7.50

Spinach & Sweet Potato

Croquettes (v) (1,2,3,14)

Sweet chilli sauce 7.00

Smoked Salmon & Crab Stack (6,7,14)

Smashed avocado, roquette 9.00

ROASTS

All our roasts are served with crisp & fluffy roast potatoes, rich cauliflower cheese, market vegetables & pan rich gravy, packed with flavour!

Top Rib Of Beef

(1,2,3,9,10,14)

*Yorkshire pudding, horseradish
cream 18.00*

Shoulder Of Pork

(1,2,3,9,10,14)

*Sage & onion stuffing, crackling
& apple sauce 16.50*

Slow Roast Breast Of Lamb

(1,2,3,9,10,14)

*Yorkshire pudding, mint sauce
17.00*

Trio Of Meats

(1,2,3,9,10,14)

Can't choose? Enjoy all three meats with all the trimmings. 19.00

Nut Roast (v)(vo) (1,2,3,5,9,10,12,14)

Yorkshire pudding & onion gravy 16.50

MAINS

Chipotle & Lime

Rump Steak

(1,2,9,10,14)

*Triple cooked chips, onion rings
& charred pepper salad 19.50*

Red Thai Fish Curry

(6,9,10,11,14)

*Sticky rice & cucumber salad
17.00*

Black Bean & Guacamole Burger

(vo) (1,9,10,14)

*Baby gem, tortilla chips, beef
tomato, & gherkins with skinny
fries & onion rings 15.00*

Enjoy a dessert for 4.00 when you order a starter and main.

(v) Vegetarian dishes (vo) Can be prepared for a vegan diet

Just let us know if anyone in your party suffers from allergies or if there are any special dietary requirements.

OUR MENU INDICATES ALLERGEN INFORMATION

(1) Cereals containing gluten (2) Milk (3) Eggs (4) Peanuts (5) Nuts (6) Fish (7) Crustaceans (8) Mollusc (9) Mustard (10) Celery (11) Sesame (12) Soya (13) Lupin (14) Sulphur dioxide & sulphites



DESSERTS

Enjoy a dessert for 4.00 when you order a starter and main.

Apple & Rum Tart Tatin (v)(vo) (1,2,14)
Rum & raisin ice cream or vegan vanilla ice cream 8.00

Warm Cherry Bakewell (v) (1,2,3,5,14)
With crumble topping, cherry coulis & vanilla ice cream 8.00

White Chocolate & Honeycomb Cheesecake (v) (1,2,3)
Honeycomb shard & butterscotch sauce 8.00

Chocolate Guinness Cake (v) (1,2,3,14)
Chocolate stout sauce & pouring cream 8.00

3 Scoops of Luxury Somerset Ice Creams/Sorbets

Strawberries & Cream (v)(2), *Chocolate* (v) (2,12), *Clotted Cream Vanilla* (v) (2),
Coconut (v)(2), *Mint Chocolate Chip* (v)(2), *Honeycomb* (v)(2), *Natural Vegan Vanilla* (vo)
Mango Sorbet (vo) (1), *Raspberry Sorbet* (vo)(1), *Coconut Sorbet* (v)(1)

LIQUEUR COFFEES

IRISH - *Baileys Or Jameson*
SCOTTISH - *Whisky*
ITALIAN - *Amaretto*
RUSSIAN - *Vodka*
AMERICAN - *Jack Daniels*
JAMAICAN - *Tia Maria*
MEXICAN - *Tequila*
FRENCH - *Cointreau*
MONKS - *Benedictine*
CAFÉ CORRETTO - *Sambuca*

5.50 Each

Ask About Our Superb Ports, Brandies, Whiskies & Liqueurs.

HOT DRINKS

Traditional Tea 2.20
Traditional Or Decaffeinated

Speciality Tea 2.70
Peppermint, Earl Grey, Camomile, Green

Americano 2.70

Latte 3.20

Cappuccino 3.20

Espresso
Single 2.20 Double 3.20

Macchiato 2.70

Flat White 3.20

Hot Chocolate 3.20

Add Cream & Marshmallows For An Additional 50p

*Decaffeinated Alternatives Are Available For All Coffees.
Alternative To Dairy Based Milk Available For Teas & Coffees.*

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