

Sunday Lunch 12 - 6pm

(Sample Menu)



STARTERS

- Beetroot and horseradish cured smoked salmon gravadlax
- Roasted red pepper, lime and coriander bruschetta (V)
- Garlic and Stilton Mushroom on Toast (V)
- Sticky BBQ and chilli jam chicken wings
- Soup of the Day with Warm Baguette and Butter (V)

MAINS

- Roast Rump of Beef
- Roast Leg of Lamb
- Half Roast Chicken
- Slow Roasted Pork Belly with crackling
- Pecan & Almond Risotto Based Nut Roast, with Courgette and Aubergine (V)
- All served with Seasonal Vegetables, Roast Potatoes, Homemade Gravy and a Yorkshire Pudding

Main Course - £10.95

Any 2 Courses - £15.95 All 3 Courses - £19.95

Main Course 'Go Large' (A selection of 3 meats) – £5.95 supplement

Children's Portions £7.95 for 1 Course, £11.95 for 2 Courses & £16.95 for 3 Courses

DESSERTS

- Warm homemade Baileys Chocolate brownie with a scoop of ice cream
- Chef's Cheesecake – (Salted Caramel)
- Sticky Toffee Pudding, with toffee sauce and cream.
- Selection of Ice-Cream
- Cheese Board (£3.00 supplement)

SANDWICHES

- Fillet Steak Baguette, Onion, Tomatoes, Mixed Leaf & Lemon Pepper Mayonnaise, Served With a Side Salad £9
- Sweet Chilli Chicken Open Sandwich, Garlic Mayonnaise, Mixed Leaf & Onions Served With a Side Salad £7
- Wookey Hole Cheddar Sandwich, Green Tomato Chutney & Mixed Leaf on White or Brown Bread £7
- Seafood Trio Open Baguette, Cured Salmon on Marie Rose sauce, North Atlantic Prawns on Garlic Mayo and Crayfish tails on Lemon Pepper Mayo All on Toasted Baguette £8

All our food is cooked freshly from order, please allow time for your food to arrive.

Thank you for your understanding.

For any dietary or allergy requirements please let our staff serving you know so we can cater for your needs.

Fish may contain bones