



SUNDAY LUNCH

Served until 5pm

1 COURSE £18.5 / 2 COURSES £23.5 / 3 COURSES £28.5

STARTERS

Fried squid, roasted garlic aioli

Arancini, fried risotto, porcini mushroom, thyme, mozzarella

Crispy fried chicken wings, chipotle & maple glaze

Beef brisket croquette, tomato curry, pickled red onion

Pear, roquefort, watercress, quince jelly, candied walnuts, basil oil

MAINS

Roast striploin of beef

Reared from Hurst farm, Slimbridge

Roast rack of pork, crispy pork crackling

Reared from Orchard farm, Salisbury

Roast chicken supreme, sausage & apricot stuffing

Reared from Castlemead farm, Radstock, Bath

Wild mushroom wellington, spiced beetroot purée, red wine gravy **(Ve)**

(All roasts are served with roast potatoes, Yorkshire pudding, seasonal vegetables & chefs delicious gravy)

DESSERTS

Sticky toffee pudding, caramel sauce, vanilla ice cream

Tiramisu, layered sponge, coffee cream liquor

Dark chocolate brownie, caramel pecan ice cream

(Ve) Vegan

Our produce is locally sourced & organic where possible - please make your server aware of any food allergies or intolerances. A discretionary service charge of 10% will be added to your bill.

MAKE WEEKENDS SPECIAL!

**Bottomless brunches served every Saturday
10am - 4pm / 2 hour limit**

BOTTOMLESS BRUNCH

**Free flowing bubbles / Bloody Mary / half Infinity lager / bellini's /
Passion fruit martini / French martini**

£36.5

VIRGIN BOTTOMLESS BRUNCH

Free flowing virgin Bloody Mary / Virgin mojito / Elderflower fizz / Fresh juices

£28