



SUNDAY LUNCH

Served every Sunday 12pm - 6pm

ONE COURSE 18.5 / TWO COURSES 23.5 / THREE COURSES 28.5

STARTERS

French onion soup

Arancini, sweet pea, mint & feta

Chicken liver parfait, red onion chutney, brioche

Fried squid, roasted garlic aioli

Moules marinière

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*

Vegetarian Wellington, roasted squash, aubergine, spinach, courgette & 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

Lemon & lavender posset

Vanilla cheesecake

Salted caramel éclair

Ice cream profiteroles, hot chocolate sauce

Our produce is locally sourced & organic where possible - please make your server aware of any food allergies or intolerances.

A discretionary service charge of 12.5% will be added to your bill.

