

SUNDAY LUNCH MENU

Nibbles

Garlic, herb marinated olives **£5** Rosemary salted focaccia, sun dried tomato butter **£5**
Cream cheese stuffed bell peppers (V) **£6.50**

Roasts

Served with roast potatoes, honey roasted parsnip & carrot, carrot and swede mash, cauliflower & broccoli cheese, buttered savoy cabbage, homemade gravy and a Yorkshire pudding.

Roasted Chicken breast **£19**

Dry aged beef sirloin **£24**

Roasted pork shoulder **£19**

Peppermill vegetable fritter (V) **£19**

Mains

Peppermill beef burger, candied maple bacon, dill pickles, applewood cheddar, Dijon aioli, pink onions, served in a brioche bun, with skin on fries and house slaw **£18**

Caesar salad, baby gem lettuce, capers, anchovies, Caesar dressing, bacon, croutons **£10**
add pulled chicken **£3** or smoked salmon **£4.50**

Market fish of the day, served with sauteed new potatoes, buttered spinach, caper cream sauce, dill oil **£Market Price**

Orchard pig battered haddock, creamed peas, tartar, lemon, Pierre Koffman fries **£14.50**

Sun dried tomato & olive, linguine, spinach, parmesan and chilli **£14.50**

Desserts

£8.50

Sticky Toffee Pudding

Toffee sauce, date purée, vanilla ice cream (V)

Winter Trifle

Spiced sponge, poached pears, mulled wine jelly, set custard, cinnamon cream, maple granola (VGO/GF)

Chocolate Orange Torte

Italian meringue, orange gel, chefs clotted cream ice cream, caramelized white chocolate (GF)

Cheese Board **£3 supplement**

Bath soft, West Country cheddar, fig relish, artisan crackers, celery & grapes

Affogato **£4.95**

Vanilla ice cream, homemade shortbread & espresso

A selection of Rowdey Cow ice cream or sorbet

2 scoops **£4** 3 scoops **£6**

Salted caramel -chocolate -strawberry -vanilla -raspberry sorbet - mango & passionfruit sorbet

We follow strict procedures when preparing food that contain allergens, however we cannot guarantee that any of our dishes are 100% allergen free. Please speak to a team member.