

This is a sample menu, please enquire in house to find out which selection of Sunday meats we will be offering this week!

SUNDAY LUNCH MENU

Nibbles

Little Bakehouse sourdough & homemade Guinness and treacle soda bread, whipped marmite butter £6

Crispy Jerusalem artichoke, Parmesan & truffle mayonnaise (V,VGO) £9

Cod cheeks with a Nduja Mayonnaise £9

Mains

Served with roast potatoes, braised carrots, honey roast parsnips, carrot swede and turnip mash, cauliflower broccoli & leeks cheese, buttered greens, braised red cabbage homemade gravy and Yorkshire pudding.

Chicken Supreme £19.00

Dry aged beef sirloin £24.00

Slow roasted pork belly £19.00

Chestnut mushroom and roasted pepper nut roast (vg) £17.50

Pan roasted bass, saffron potato pearls, grilled spring onions, mussel sauce, tempura mussels, dill oil (GF) £24

Sides

Pig in Blankets £5

Miso roasted Hispi cabbage, hazelnut crumb £4

Desserts

£8.50

54% Chocolate Crèmeux, roasted hazelnut, miso caramel sauce, dehydrated raspberry (GF)
Rum syrup sponge, poached spiced pineapple, pineapple curd, toasted coconut, vanilla ice cream
Vanilla Madeleine's, amaretto cream, toasted almonds, local honey
Espresso crème brûlée, cinnamon shortbread
Bath blue, malt loaf, pickled walnut, whipped honey butter

A selection of Rowdey Cow ice cream or sorbet

2 scoops £4 3 scoops £6

Please ask your server for today's ice cream & sorbet selection

Please note a discretionary 10% service charge will be added to your bill.

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 member of staff if you have any special dietary requirements.