



## Sunday Lunch

### Starters

(V) Homemade soup of the day (please see our specials board) 5.95

Seafood Terrine with Baby Gem, Lime Jelly and Potato Salad | £6.95

(Vegan) (GF) Filled Baby Tomatoes, Roast Garlic, Pea and Mint Pesto with Balsamic Onions | £6.75/ £12.95

Pulled Chicken with Asparagus, Goats Cheese and Smoked Mediterranean Vegetables | £6.95/ £13.95

#### Nibbles | £3.00 Each

Valencia fried Almonds | Mixed Olives | Balsamic Onions | Warmed Mussels in Pickled Sauce | Confit Tuna Belly

### Sharers

(V) Baked Camembert fondue studded with garlic & rosemary with onion marmalade & warm breads 13.95

Mixed charcuterie with assorted salamis, chorizo, bresaola and parma ham with sun blush tomatoes & warm breads 14.50

(V) A selection of breads, olives, olive oil & balsamic vinegar 6.50

**(We do serve gluten free bread as an option)**

### Mains

Roast breast of free range chicken with homemade sage & onion stuffing 12.50

Rare Roast topside of West Country beef with Yorkshire pudding 13.50

Roast loin of pork with sage & onion stuffing 12.95

The three meat roast- a mix of beef, chicken & pork served with Yorkshire pudding, stuffing and all the trimmings 14.50

***All The above are served with Seasonal Vegetables & Roast Potatoes***

(GF) (Vegan) Steamed Courgetti with a Rich Mushroom Tomato and Cashew Nut Stew | £11.95

Hand carved Wiltshire ham, 2 Sherston eggs & hand cut chips 10.75

Fresh Fillet of Day Boat Haddock, Spicy Butter, Prawns with Cornish New Potatoes and Mixed Greens | £13.95

A Rich Ragù of Lamb with Thyme, Garlic, Tomatoes and Red Wine, Tagliatelle Verdi | £12.50

(GF) (Vegan) Chick Pea and Sweet Potato Coconut curry and Cauliflower Rice | £11.95

**Side Orders** – Hand Cut Chips £4, Skinny Fries £3, Seasonal Veg £3, Green Salad £2.50