

Pony & Trap

Country Pub / Restaurant

Sunday Lunch Menu

To Start

Cream of Pea & Mint Soup with Truffle Oil & Crusty Organic Bread

Seafood Platter of Fresh Langoustines, Cornish Mussels, Marinated Mackerel & Home Cured Gravalax with Lemon Mayonnaise & Beetroot Puree

Pressed Pork & Black Pudding Terrine with Green Tomato Chutney & Toast

Chew Valley Smoked Salmon with Pickled Cucumber, Capers and Lemon

Mains

Rare Roast Sirloin of Newton St Loe Beef with Thyme Yorkshire Pudding, Roast Potatoes & Rich Red Wine Gravy

Roast Loin of New Manor Farm Gloucester Old Spot with Crackling, Roast Potatoes, Onion Soubise, Apple Sauce & Gravy

Baked Fillet of Cornish Hake with a Parmesan & Herb Crust with a Saffron Cream Sauce

Pan Fried Fillet of Salmon with Beetroot and Horseradish Salsa & Black Olive Tapenade

Goats Cheese Tart with Grilled Wild Mushrooms, Vine Tomatoes & Rocket

Desserts

Dark Chocolate Torte with Hazelnuts & Fresh Raspberries

Lemon Posset with Berry Compot

Orange & Cardamom Cream Brulee

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream

Vanilla & Basil Pannacotta with Red Wine Syrup & Fresh Strawberries

Selection of Fine English Cheese with Organic Bread & Biscuits £6.00 or with Port

Ice Creams

Chocolate, Toffee, Mint, Strawberry