



# Sunday 28<sup>th</sup> April | Sunday Roast

## Why not start with a Bloody Mary?

Vodka, Tomato Juice, Pony & Trap Spice Mix, Celery, Jack of the Hedge £9.50

## To Start

Venison, Pistachio & Currant Terrine, Apple, Crouton

St Austell Mussels, North Street Cider, Leek

White Onion Soup, Crispy Hen's Egg, Stilton

Salt Cod Brandade on Toast, Wild Garlic, Sauce Gribiche

## Main Course

Dry-Aged Roast Sirloin of Beef, Yorkshire Pudding, Roast Potatoes

Roast Somerset Pork Belly, Apple Sauce, Roast Potatoes

Leek & Cheddar Glamorgan, Fermented Leek, Roast Potatoes

Whole Lemon Sole, Mussels, Turnip

Accompanied by | Cauliflower & Celery Leaf Cheese, Cabbage,  
Roast Shallots, Glazed Carrot, Bashed Swede

## Desserts

Pavlova, Mixed Berry Compote, Vanilla Ice Cream, Mint  
Côteaux du Layon, Domaine des Forges | Loire Valley, France 75ml £7.00

Treacle Tart, Pear Sorbet  
Sweet Muscat, Nopera | Samos, Greece 75ml £9.50

Trifle: Apple, Thyme Custard, Crab Apple Cream. Warm Apple Cake  
Moscatel Oro Floralis, Torres | Catalunya, Spain 75ml £5.00

Chocolate Mousse, Sultana, Blood Orange, Candied Hazelnuts  
Matusalem Oloroso Dulce, Gonlalez Byass | Jerez, Spain 50ml £6.50

Three Scoops From:

Ice Cream | Vanilla, Coffee, Mint Chocolate Chip  
Sorbet | Burnt Apple & Cider, Blackberry, Rhubarb

## Cheese Board

Three British Cheeses served with Sourdough, Biscuits & Chutney | £1.50 supplement  
Ticklemore, Kelston Park, Cote Hill Blue

Two Courses £30.00 | Three Courses £35.00  
Children's Main Course £9.50 | Under 12yo  
Sourdough & Cultured Butter £1.50 per person