

## Sample | Roast Menu

### To Start

Venison, Pistachio & Currant Terrine, Apple, Croutons  
Curried Cod Brandade, Beetroot Yoghurt, Sourdough Toast  
Cauliflower Soup, Cauliflower Cheese Fritter  
Asparagus, Smoked Goats Cheese, Hazelnut Dukkah

### Main Course

42 Day Dry-Aged Roast Rump of Beef, Yorkshire Pudding  
Stuffed Somerset Pork Belly, Apple Sauce  
Leek & Cheddar Glamorgan, Cavolo Nero  
Whole Cornish Plaice, Mussel Barigoule

All Accompanied With | Roast Potatoes, Gravy, Cauliflower Cheese,  
Steamed Garden Greens, Roasted Beetroot, Glazed Carrots

### Desserts

Blackcurrant Bakewell Tart, Raspberry Sorbet  
The Philosopher, Westwell | Kent, England 75ml £11

Pavlova, Lemon Curd, Vanilla Ice Cream  
Jurançon, Domaine de Souch | Jurançon, France 75ml £5.50

Trifle: Apple, Thyme Custard, Crab Apple Cream, Crumble. Warm Apple Cake  
Sweet Muscat, Nopera | Samos, Greece 75ml £9.50

Lemon & Cardamom Drizzle Cake, Poached Pear, Candied Almonds  
Vouvray Moelleux, Le Clos de la Meslerie | Loire Valley, France 75ml £7.50

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

Three British Cheeses served with Sourdough Crackers & Chutney | £1.50 Supplement  
Old Demdike, Kelston Park, Cote Hill Blue

**Two Courses** £30 | **Three Courses** £35  
**Children's Main Course** £9.50 | Under 12yo