

Sample Sunday Roast Menu

Why not start with: Pony Garden Mojito £10

Pony Garden Mint, Havana 3yr Rum, Lime, Sugar, Soda

To Start

Pork, Pistachio & Prune Terrine, Apple, Crouton

Haddock Brandade, Pickled Carrot, Burnt Lemon, Sourdough Toast

Chilled Beetroot Soup, Rosary Goats Cheese, Apple

Isle of Wight Tomato, Pickled Fennel, Pony Garden Rocket

Main Course

Dry-Aged Roast Rump of Beef, Yorkshire Pudding

Stuffed Somerset Pork Belly, Burnt Apple Sauce

Butternut Squash & Smoked Cheese Wellington, Beetroot Tops

Whole Cornish Plaice, Garden Greens, Seaweed Butter Sauce

All Accompanied By | Roast Potatoes, Broccoli & Leek Cheese
Peas, Beans & Courgette, Bashed Swede, Honey Glazed Carrots

Desserts

Blackcurrant Bakewell, Blackcurrant Sorbet

Sweet Muscat, Nopera | Samos, Greece 75ml £9.50

Peach Polenta Cake, Tonka Bean Crème Patisserie

Jurançon, Domaine de Souch | Jurandçon, France 75ml £5.50

Strawbery & Gooseberry Pavlova, Clotted Cream

Vouvray Moelleux, Le Clos de la Meslerie | Loire Valley, France 75ml £7.50

Chocolate Mousse, Earl Grey Raisins, Candied Nuts

Rasteau, Domaine du Trapadis | Southern Rhone, 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

Cornish Kern | Cote Hill Blue | Tunworth

Two Courses £30 | Three Courses £35

Children's Main Course £9.50 | Under 12yo