



# SUNDAY LUNCH

Served until 5pm

1 COURSE £18.5 / 2 COURSES £23.5 / 3 COURSES £28.5

## STARTERS

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Fried squid, roasted garlic aioli

Arancini, fried risotto, porcini mushroom, thyme, mozzarella

Crispy fried chicken wings, chipotle & maple glaze

Beef brisket croquette, tomato curry, pickled red onion

Pear, roquefort, watercress, quince jelly, candied walnuts, basil oil

## MAINS

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Roast striploin of beef

*Reared from Hurst farm, Slimbridge*

Roast rack of pork, crispy pork crackling

*Reared from Orchard farm, Salisbury*

Roast chicken supreme, sausage & apricot stuffing

*Reared from Castlemead farm, Radstock, Bath*

Wild mushroom wellington, spiced beetroot purée, red wine gravy **(Ve)**

*(All roasts are served with roast potatoes, Yorkshire pudding, seasonal vegetables & chefs delicious gravy)*

## DESSERTS

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Sticky toffee pudding, caramel sauce, vanilla ice cream

Tiramisu, layered sponge, coffee cream liquor

Dark chocolate brownie, caramel pecan ice cream

**(Ve) Vegan**

Our produce is locally sourced & organic where possible - please make your server aware of any food allergies or intolerances. A discretionary service charge of 10% will be added to your bill.

# MAKE WEEKENDS SPECIAL!

**Bottomless brunches served every Saturday  
10am - 4pm / 2 hour limit**

## **BOTTOMLESS BRUNCH**

**Free flowing bubbles / Bloody Mary / half Infinity lager / bellini's /  
Passion fruit martini / French martini**

£36.5

## **VIRGIN BOTTOMLESS BRUNCH**

**Free flowing virgin Bloody Mary / Virgin mojito / Elderflower fizz / Fresh juices**

£28