

SUNDAY ROAST



To start

Leek & potato soup, sourdough (v+) 8.50

Pork bon bons, apple purée 11

Scallops, spinach purée, crispy bacon, buttered peas 12

Pheasant terrine, toasted sourdough, red onion jam 10

The main event

Roast pork belly, duck fat roast potatoes, glazed carrots, maple parsnip, buttered greens, Yorkshire pudding 22

Roast chicken supreme, duck fat roast potatoes, glazed carrots, maple parsnip, buttered greens, Yorkshire pudding 20

Roast rump of Somerset beef, duck fat roast potatoes, glazed carrots, maple parsnip, buttered greens, Yorkshire pudding 24

Wellington of butternut squash & smoked Applewood cheddar, confit leeks, rapeseed roast potatoes, glazed carrots, buttered greens, maple & parsnips, Yorkshire pudding (v+) 20

Buttermilk chicken burger, streaky bacon, Monterey jack cheese, fries, slaw 21

Lime battered cod, Koffman`s fries, crushed peas, tartar 20

Pan-seared sea bream, chive mash, steamed mussels, thyme butter 20

To finish

Sticky toffee pudding, salted toffee sauce, vanilla ice cream 9

Chocolate pudding, cookie crumb, salted caramel ice cream 10

Cheese board, Wookey Hole cheddar, Bath blue, Bath soft cheese, apple & vanilla chutney, crackers 14

Pear and almond tart, raspberry sorbet 10

(v) denotes vegetarian, (v+) denotes can be made vegan

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a manager for details.

Please note there is a discretionary service charge of 12.5%