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Sunday Lunch

1 course £28.00 2 courses £35.00 3 courses £40.00

Starters

Mussels

Cider cream, parsley

Chicken Liver Parfait

Bacon jam, toasted brioche

Cheddar Soufflé

Red onion jam, Wookey Hole cheddar

Cured Salmon Tartare

Crème fraîche sorbet, caviar

Mains

Roast Sirloin of Aged Beef

Yorkshire pudding,
red wine gravy

Roast Pork Loin

Yorkshire pudding, apple sauce,
red wine gravy

Onion & Wigmore Tart

Baby leeks, carrot velouté,
Wigmore cheese

Wild Bass

Mussel & chive risotto, malbar
spinach, langoustine bisque

**Our roasts are served with roast potatoes, cauliflower cheese
& seasonal vegetables**

Desserts

Hot Milk Chocolate Mousse

Caramel, malt ice cream

Strawberry Eton Mess

Lavender meringue, poached strawberries,
strawberry sorbet, vanilla ice cream, chantilly
cream

Blackberry & Orange Trifle

Grand marnier, crème patissiere

Cheese Board

Two Cheeses, lavroche, chutney, grapes, celery

Cotswold Blue-veined Brie – soft, creamy, Roquefort veins (v), Wookey Hole – cave aged cheddar, (v), Martell's Double Gloucester - cheddar, Baron Bigod - Brie-de-Meaux style, farmhouse Brie (up), Quicke's smoked cheddar (v), Oxford blue – mild, creamy (v), Barkham blue - creamy (v), Rachel - semi hard goat's cheese (up,v), Cornish Yarg- semi hard cow's cheese (v)

3 cheeses - +£2.20 5 cheeses - +£7.50, 7 cheeses - +£11

Please ask a member of staff for the allergen information

Parties of 6 or more are subject to a 12.5% service charge