

## Sunday Lunch - 12th May

|   |                        |
|---|------------------------|
| Porlock Oyster, Lemon & Tabasco                                   | £3.5 each or 6 for £18 |
| Homemade Sourdough, Soda Bread & House Butter                     | £5                     |
| Westcombe Saucisson   | £10                    |
| Spiced Ox-Heart Skewer  | £5                     |
| Grilled Asparagus, Confit Egg Yolk, Sourdough & Hafod             | £11                    |
| Steamed Mussels, Leeks, Fennel & Local Cider                      | £10                    |
| Chicken Livers & Creamed Spinach on Toast                         | £9                     |
| Crispy Pig's Cheek, Chicory, Pickled Fennel & Mustard             | £10                    |
| Artichoke, Peas, Jersey Royals, Walnut & Ewe's Curd               | £15                    |
| Hake, Fennel, Green Sauce, Langoustine & Smoked New Potato        | £25                    |
| Stuffed Gotherney Pork Belly, Duck Fat Potatoes & Apple Sauce     | £24                    |
| Roast Sirloin, Duck Fat Potatoes, Yorkshire Pudding & Horseradish | £27                    |
| Torgelly Farm Lamb, Duck Fat Potatoes & Mint Sauce                | £28                    |
| Hafod Cauliflower Cheese  | £6                     |
| Buttered Hispi  | £5                     |
| Duck Fat Yorkshire Pudding  | £2.5                   |
| Smoked New Potatoes   | £5                     |

*Please inform a member of staff if you have any allergens or dietary requirements. We will be happy to advise which dishes are suitable. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. All of our game may contain shot. We will apply a discretionary 12.5% service charge to all dining tables.*

## Puddings

|   |                      |
|---|----------------------|
| Pear Soufflé & Milk Ice Cream             | £10                  |
| Rum & Fig Baba & Salted Caramel Ice Cream | £7                   |
| Buttermilk Pudding, Granola & Rhubarb     | £8                   |
| Affogato                                  | £5                   |
| Madeleines                                | £6 for 6 or 9 for £9 |

## Cheeses

|   |                  |
|---|------------------|
| Baron Bigod ( <i>Brie-Style Soft</i> )    | (per slice) £6.5 |
| Hafod ( <i>Welsh Cheddar</i> )            |                  |
| Blue Clouds ( <i>Soft Blue</i> ) (v)      |                  |
| Dorstone ( <i>Ash Rind Goats Cheese</i> ) |                  |

*All cheeses are accompanied by Chutney & Crackers*

## Digestifs

|  |      |
|--|------|
| Espresso Martini                                   | £12  |
| Old Fashioned                                      | £12  |
| Somerset Pomona Apple Brandy Digestif (20%)        | £5   |
| Jurançon Moelleux, Domaine Cauhapé, France (13.5%) | £6.2 |
| Monteagudo Pedro Ximinez Delgado Zuleta (17.5%)    | £5.8 |
| Ferreira Porto, L.B.V 2017 (20%)                   | £5   |
| Ferreira Porto, Dona Antonia, 10 YO Tawny (20%)    | £8   |

## Teas & Coffees

We serve responsibly sourced Coffee from Roundhill Roastery and a selection of Comins Fine Tea, both produced locally in Bath. Please ask a member of the team what's on offer.

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