

SUNDAY LUNCH

Two courses £25.95
Three courses £30.95

PASTRAMI OF LOCAL PIGEON

with chicken liver pâté and chicory apple and tarragon salad

SMOKED SALMON

with brown bread, capers and lemon

CREAM OF TOMATO SOUP

with homemade bread

ROAST SIRLOIN

served with Yorkshire pudding stuffed with braised beef shin,
Maris Piper roast potatoes and locally sourced vegetables

SEA BREAM

mussel in cider cream with spinach and baked new potatoes

GARLIC CREAMED MUSHROOMS

with braised red onion and baked squash tart

BREAD AND BUTTER PUDDING

with golden raisins and pouring cream

BAKED APPLE CRUMBLE

with vanilla custard

WOOKEY HOLE RAREBIT ON TOAST

with pickled grapes
