

# **Sunday Lunch Menu**

One Course £15.00   Two Courses £22.50   Three Courses £30.00

## **Starters**

Curried Cauliflower Fritters, Tzatziki (Vegan\*, ngci)  
Heritage Tomato, Pickled Shallot & Pesto Salad, Burrata (v, ngci\*)  
Rosemary & Garlic Baked Camembert, Toasted Focaccia (ngci\*, v)  
Chicken & Black Truffle Scotch Egg

## **Mains**

Topside of Beef (served pink), Roast Potatoes & Yorkshire Pudding (df\*, ngci\*)  
Confit Belly Pork, Roast Potatoes, Yorkshire Pudding (df\*, ngci\*)  
Homemade Nut Roast, Roast Potatoes, Yorkshire Pudding (ngci\*, vegan\*)  
Pea & Local Asparagus Tart, Lemon Cream Sauce, New Potatoes (v)  
Pan Roasted Hake, Crushed Potato, Warm Tartare Sauce (ngci)  
Small Roast Beef, Roast Potatoes, Yorkshire Pudding (df\*, ngci\*) £7.50  
(All Served with Seasonal Vegetables)

## **Puddings**

Dark Chocolate Fondant, Salted Caramel Sauce, Honeycomb Ice Cream (v)  
Vanilla Crème Brûlée, Homemade Shortbread (ngci\*, v)  
Sorbet or Ice Cream Selection (ngci, v)  
Lemon Meringue Tart (v) £8.50  
Cheese Selection, Homemade Chutney, Fruit, Crackers (v, ngci\*) £2 Supplement

(ngci\* - non gluten containing ingredients, df\* - dairy free when requested)

Please inform us of any allergies prior to ordering. Allergens are present in the kitchen. Our chef will take precautions where necessary

We support local suppliers- Meats- Riverside Butchers, Fish- Phil Bowditch, Vegetables- Granny Smiths, Breads- Dough Taunton