



Sunday lunch sample

Aperitif

‘Tytherleigh’ Bloody Orange £10.50

Tanqueray Flor de Sevilla gin, triple sec, orange bitters, Italian blood orange soda, candied orange

‘Little Bee’ Pinot Gris Wild Ferment, Sharpham, England 175ml £10.50

A complex and textured 'orange wine' made with 100% skin-contact Pinot Gris.

The nose has layered aromas of ruby grapefruit, white strawberry and orange peel with raspberry and sour stone fruit flavours on the palate (10.5% abv)

Starter

Wild mushroom parfait, glazed maitake, pickled cordyceps, cep powder, rosemary sourdough £11.95

Ham hock terrine, celeriac remoulade, pickled shimiji, winter leaves, apple gel £11.95

Roasted pheasant breast, braised endive, parsnip, oat crumble, port reduction * £12.95

Fillet of gurnard, artichoke, salsify, pearl barley risotto, butter emulsion £12.95

Main

Roast loin of Gloucester Old Spot pork from Belinda Ellis of Ilminster with apple sauce, pork, thyme & apricot stuffing, roasties & veg £21.95

Roast sirloin of pure Aberdeen Angus beef from Chris Wilson of Donyatt with Yorkie, roasties & veg £24.95

Corn fed chicken breast, leeks, wild mushrooms, lardons, saffron potato, black garlic £26.50

Fillet of megrim sole, winter vegetables, new potato, lemon gel, caper butter sauce £26.50

Spiced cauliflower risotto, roasted cauliflower, romanesco, flaked almonds, curry oil £22.50

Caramelised red onion & potato terrine, leek purée, winter vegetables, onion jus £24.50

Beer battered fillet of haddock & chips with crushed peas or shallot salad and homemade tartar sauce £22.50

* GAME DISHES MAY CONTAIN SHOT.

All tips go to the staff in their entirety.

Tables of 8 or more will include a discretionary 12.5% service charge.

ALLERGENS - some of our food & beverages may contain allergens.