



Sunday lunch

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

Pan seared gurnard fillet, leek velouté, baby leeks, fregula, lemon gel £12.95

Crisp breaded sweetbreads, spiced carrot purée, heritage carrot, kale, black garlic yoghurt £12.95

Italian burrata, winter salad, candied walnut, chive, confit beetroot £11.95

Truffle poached egg, salsify, parmesan, mushroom purée, black garlic £12.95

Main

Roast loin of Gloucester Old Spot pork from Belinda Ellis of Ilminster with apple sauce, pork, thyme & apricot stuffing, roasties & veg £22.95

Roast sirloin of Hereford X Limousin beef from Mr Mike Alford of Foxhill Farm, Cullompton with Yorkie, roasties & veg £25.95

Mustard glazed chicken breast, wild mushrooms, cavolo nero, poultry fat potatoes, chicken jus £26.50

Pan seared hake fillet, pak choi, pickled daikon, seaweed butter potatoes, caper beurre noisette £26.50

Spiced cauliflower risotto, roasted cauliflower, romanesco, flaked almonds, curry oil £24.50

Soy & ponzu glazed wild mushrooms, confit leek, tenderstem broccoli, fregula, mushroom purée £24.50

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

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.