

# SUNDAY MENU



## STARTERS

**Cream of Tomato & Basil Soup** (v)(vo)(1,2,7,14)  
With crusty bread. 7.50

**Lamb Bon Bons** (1,2,4,7,9,14)  
Served with rosemary yoghurt & mixed salad. 8.00

**Tempura King Prawns** (2,3,4,5,14)  
Crispy fried king prawns served with a sriracha  
mayonnaise dip. 9.50

**Creamy Whipped Feta** (v) (2,7,14)  
Creamy feta dip, topped with a honey & chilli drizzle,  
served with toasted focaccia & flatbread 8.50

## ROASTS

All our roasts are served with crisp & fluffy roast  
potatoes, cheesy broccoli, market vegetables & pan  
rich gravy, packed with flavour!

**Top Rib Of Beef** (1,2,4,7,9,14)  
Yorkshire pudding, horseradish cream. 18.00

**Shoulder Of Pork** (1,2,4,7,9,14)  
Onion stuffing & apple sauce. 16.50

**Slow Roast Breast Of Lamb** (1,2,4,7,9,14)  
Yorkshire pudding, mint sauce. 17.00

**Trio Of Meats** (1,2,4,7,9,14)  
Can't choose? Enjoy all three meats with all the  
trimmings. 19.00

**Butternut Squash, Sage & Lentil Wellington** (v)(vo)  
(1,2,7,9,14)  
Vegetarian gravy. 15.50

**Add A Little Something Extra...?**  
Pigs In Blankets, Honey Mustard Glaze 8.00 (2,7,9,14)

## MAINS

**Haddock Gratin** (1,2,4,5,7,9,14)  
Creamy haddock, leek, wholegrain gratin. Poached  
free range egg, crusty bread & mixed salad. 17.50

**Aubergine Parmigiana** (v)(vo)(1,2,14)  
Layers of baked aubergine with vegan cheese,  
roasted red peppers & rich tomato sauce topped  
with breadcrumbs, served with black olive salad &  
garlic ciabatta. 15.50

Enjoy a dessert for 4.00 when you  
order a starter & main.

(v) Vegetarian dishes (vo) Can be prepared for a vegan diet

Just let us know if anyone in your party suffers from allergies or if there are any specific dietary requirements. We cannot guarantee an environment completely free from allergens.  
Please ask a member of staff for more information.

OUR MENU INDICATES ALLERGEN INFORMATION

(1)Celery (2)Cereals containing gluten (3)Crustaceans (4)Eggs (5)Fish (6)Lupin (7)Milk (8)Molluscs (9)Mustard (10)Nuts (11)Peanuts (12)Sesame (13)Soya (14)Sulphur dioxide & sulphates

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## DESSERTS

Enjoy a dessert for 4.00  
when you order a starter & main.

### Apple & Mixed Fruit Crumble (v)(vo) (7,14)

Warm apple & mixed fruit stew topped with crunchy gluten free crumble topping served with vanilla or vegan ice cream. 7.50

### Dark Chocolate Torte (v) (2,4,7,13)

Served with mulled cherries & brandy clotted cream. 8.50

### Raspberry Cheesecake (v) (2,7,14)

Served with a mint syrup, raspberry compote & biscuit crumb. 8.00

### Steamed Syrup Sponge (v) (2,4,7,14)

A steamed sponge with sticky golden syrup, served warm with vanilla ice cream. 8.00

### Luxury Somerset Ice Creams & Sorbets (v)(vo)

2 Scoops 4.50 / 3 Scoops 6.50

Mint Chocolate Chip (v)(7,13), Strawberries & Cream (v)(7), Chocolate (v)(7,13), Clotted Cream Vanilla (v)(7), Natural Vegan Vanilla (vo), Honeycomb (v)(7), Raspberry Ripple (v)(7), Mango Sorbet (v) Lemon Sorbet (v) (14)

### Mini Dessert + Hot Drink

Your choice of regular hot drink & one of the following mini desserts. 6.50

Dark Chocolate Torte, honeycomb shard (v) (2,4,7,13)

Raspberry cheesecake, raspberry compote (v) (2,7,14)

## HOT DRINKS

Americano 2.80 (v) (7)

Latte 3.30 (v) (7)

Cappuccino 3.30 (v) (7)

Espresso Single 2.30 Double 3.30 (v)

Macchiato 2.80 (v) (7)

Flat White 3.30 (v) (7)

Affogato 5.00 (v) (7)

A single scoop of vanilla ice cream 'drowned' in a single shot of espresso coffee.

Flavoured Iced Coffee 3.30 (v) (7)

Add a shot of Conker Coffee Liqueur for 3.00

Pot Of 'Clipper' Tea 2.80 (v)

Everyday, Earl Grey, Green, Peppermint, Raspberry & Cranberry, Lemon & Ginger, Berry Burst, Camomile, Everyday Decaf.

Hot Chocolate 3.30 (7)

Add cream & marshmallows for 0.50

### In Favour Of More Flavour?

Add a syrup shot to your hot drink for 0.40

Classic Vanilla (vo), Toasted Marshmallow (vo) or Gingerbread (vo)

Decaffeinated alternatives available for all coffees.

Alternatives to dairy based milk available.

## LIQUEUR COFFEES

Irish – Baileys Or Jameson

Scottish – Whisky

Italian – Amaretto

Russian – Vodka

American – Jack Daniels

Jamaican – Tia Maria

Mexican – Tequila

French – Cointreau

Café Corretto – Sambuca

6.00 Each

### Espresso Martini

Perfect after dinner cocktail.

Vodka & coffee liqueur, double espresso shot, shaken over ice. 9.50

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