

PURO

RESTAURANT & BAR

SUNDAY LUNCH MENU

APERITIF

NYETIMBER	9.00
Classic Cuvee sparkling, England 125ml	
6 O'CLOCK	5.00
Bristol Gin & Fever-Tree tonic	

TO NIBBLE/SHARE

HOMEMADE BREAD	4.00
Roasted garlic, oils & balsamic	
MIXED ITALIAN OLIVES	3.00
CURED MEATS SHARING BOARD	15.00
Selection of cured Italian meats, roasted garlic, olives, sundried tomatoes, homemade bread, oils & balsamic	

STARTERS

SOUP OF THE DAY	6.50
Fresh homemade bread	
SMOKED SALMON	8.00
Cucumber, wasabi crème fraîche, frisée	
COMICE PEAR	7.00
Stilton, walnut, molasses dressing	
SCALLOPS	9.00
Celeriac purée, pickled mooli, parsnip crisps herb oil	
PORTHILLY MUSSELS	7.00
Chorizo, leeks, Somerset cider	
CRISPY LAMB SHOULDER	8.00
Carrot top pesto, pickled shallot & lettuce salad	

MAINS

ROAST CHICKEN	14.00	NUT ROAST	14.00
Garlic & thyme stuffing		Vegetarian Gravy	
RARE SILVERSIDE OF HEREFORD ROAST BEEF	15.00	MARKET FISH	17.00
Horseradish crème fraîche		Sea vegetables, shrimp & caper butter, baby potatoes, rocket	
PORK BELLY	14.50	All roasts are served with seasonal vegetables, cauliflower cheese & a Yorkshire pudding	
Apple sauce			

DESSERTS

STICKY TOFFEE PUDDING	6.50	SELECTION OF SORBETS & ICE-CREAMS	2.00/scoop
Vanilla ice-cream			
PASSION FRUIT CRÈME BRULEE	7.00	SELECTION OF LOCAL CHEESES	2 for 7.00
Shortbread biscuit		Crackers, chutney, apple, celery	3 for 9.00
ST EMILION MOUSSE	7.00		
Mixed berry coulis, hazelnut tuile			

All our ingredients are locally sourced, fresh and organic where possible.

Please be aware that all dishes are subject to change