

PURO

RESTAURANT & BAR

SUNDAY LUNCH MENU

APERITIF

NYETIMBER 9.00
Classic Cuvée sparkling, England 125ml

6 O'CLOCK 5.00
Bristol Gin & Fever-Tree tonic

TO NIBBLE/SHARE

MIXED ITALIAN OLIVES 3.00

HOMEMADE BREAD 4.00
Roasted garlic, oils & balsamic

SMOKED CODS ROE 5.00
Homemade focaccia

CURED MEATS SHARING BOARD 15.00
Selection of Italian meats, roasted garlic, olives, sundried tomatoes, homemade bread, oils & balsamic

MAINS

ROAST CHICKEN 14.00
Garlic & thyme stuffing

**RARE SILVERSIDE OF
HEREFORD ROAST BEEF** 15.00
Horseradish crème fraîche

ROAST PORK 14.50
Slow roasted pulled pork shoulder, apple sauce, crackling

DESSERTS

STICKY TOFFEE PUDDING 6.50
Salted caramel ice-cream

YORKSHIRE FORCED RHUBARB 7.50
Caramelised white chocolate, almond crumb

BITTER CHOCOLATE DELICE 7.00
Candid walnut, stem ginger ice-cream

STARTERS

SOUP OF THE DAY 6.50
Fresh homemade bread

LINE CAUGHT MACKEREL 7.50
Heritage beetroot, Alexanders, horseradish crème fraîche

SPICED CHARRED CAULIFLOWER 7.00
Cauliflower bhaji, kefir, apple, sesame seeds

SCALLOPS 8.00
Celeriac purée, confit chicken wing, apple, chicken jus, herb oil

CORNISH PORTHILLY MUSSELS 7.00
Chorizo, leeks, Somerset cider

BATH CHAPS 7.00
Poached hen's egg, button mushroom, wild garlic oil

NUT ROAST 14.00
Vegetarian gravy

WHOLE CORNISH MEGRIM SOLE 22.00
Mashed potato, foraged sea vegetables, charred spring onion, butter sauce

All roasts are served with seasonal vegetables, cauliflower cheese & a Yorkshire pudding

LEMON POSSET 6.50
Fennel granita, fennel seed meringue

**SELECTION OF SORBETS
AND ICE-CREAM** 2.00/scoop

SELECTION OF LOCAL CHEESES 2 for 7.00
3 for 9.00
(please ask a member of staff for choices) 4 for 10.00

All our ingredients are locally sourced, fresh and organic where possible. Some dishes may contain nuts or nut traces.

Please be aware that all dishes are subject to change