

## SUNDAY LUNCH MENU

### APERITIF

<b>GUSBOURNE</b>	<b>9.00</b>
Brut Reserve 2016 Kent, England 125ml	
<b>PIER GIN &amp; TONIC</b>	<b>6.00</b>
Clevedon Distillery Gin & Fever-Tree tonic	

### TO NIBBLE / SHARE

<b>MIXED SPANISH OLIVES</b>	<b>3.50</b>
<b>HOMEMADE BREAD</b>	<b>4.00</b>
Roasted garlic, oils & balsamic	
<b>SMOKED CODS ROE</b>	<b>5.00</b>
Homemade focaccia	
<b>CURED MEATS SHARING BOARD</b>	<b>15.00</b>
Selection of Italian meats, roasted garlic, olives, sundried tomatoes, homemade bread, oils & balsamic	

### MAINS

<b>FREE RANGE ROAST CHICKEN</b>	<b>15.50</b>
Garlic & parsley stuffing	
<b>RARE SILVERSIDE OF HEREFORD ROAST BEEF</b>	<b>16.50</b>
Horseradish crème fraîche	
<b>ROAST PORK</b>	<b>16.00</b>
Slow roasted pulled pork shoulder, apple sauce, crackling	

### DESSERTS

<b>STICKY TOFFEE PUDDING</b>	<b>7.50</b>
Vanilla ice-cream	
<b>BUTTERMILK PUDDING</b>	<b>8.00</b>
Strawberries, elderflower jelly, almond crumble, Strawberry sorbet, wood sored, candied almonds	
<b>DARK CHOCOLATE &amp; RASPBERRY</b>	<b>8.50</b>
Chocolate cremeaux, chocolate crumb, raspberry gel, raspberry sorbet	

### STARTERS

<b>SALMOREJO</b>	<b>7.00</b>
Chilled Heritage tomato soup, sun-dried tomato & nasturtium dressing, saffron oil, homemade bread	
<b>ISLE OF WIGHT TOMATO SALAD</b>	<b>8.00</b>
Goats curd, balsamic jelly, black olive crumb, micro basil cress, basil oil	
<b>TUNA TARTARE</b>	<b>10.00</b>
Avocado & wasabi ice cream, seaweed tapioca cracker, lime gel, Vietnamese pickled salad	
<b>SOFT SHELL PRAWNS</b>	<b>6.50</b>
Honey & almond dressing	
<b>SOMERSET BATH CHAP</b>	<b>9.00</b>
Poached hens egg, mushroom puree, rock samphire, crackling	
<b>DORSET CRAB &amp; MOOLI ROLL</b>	<b>11.00</b>
Pickled watermelon, Granny Smith apple, buttermilk, crab tuile, dill oil	

<b>NUT ROAST</b>	<b>15.00</b>
Vegetarian gravy	
<b>PAN FRIED CORNISH SOLE</b>	<b>21.00</b>
Parsley & hazelnut pesto, rock samphire, new potatoes, charred spring onions	

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

<b>TOASTED HAY PANNACOTTA</b>	<b>8.00</b>
Poached rhubarb, caramelised white chocolate, rhubarb sorbet, hibiscus jelly	
<b>SELECTION OF SORBETS &amp; ICE-CREAM</b>	<b>2.00/scoop</b>
<b>SELECTION OF LOCAL CHEESES</b>	<b>2 for 7.50</b>
Crackers, chutney, apple, celery	
(please ask a member of staff for choices)	<b>3 for 9.50</b>
	<b>4 for 12.00</b>