

## SUNDAY MENU

### STARTERS

Chickpea Hummus, Toasted Seeds, Grilled Ciabatta, Pomegranate	6
Summer Vegetable Broth, Pearl Barley & Parmesan	7
Salt & Pepper Squid, Green Goddess Dressing, Mango & Chilli Salsa	9
Twice Baked Cheddar Soufflé, Spinach, Grain Mustard	8
Devilled Kidneys on Sourdough Toast	9
Gin Cured Chalk Stream Trout, Avocado, Cucumber & Salmon Caviar	11

### SALADS

Caesar, Garlic croutons, Crispy Bacon, Parmesan & Anchovies	9
Courgetti, Green Apple, Avocado, Wild Rice & Lemon Dressing	9
Roasted Sweet Potato, Tender Stem Broccoli, Puy Lentils & Coconut Yoghurt	8
Add Grilled Chicken or Hot Smoked Salmon	4

### SHELLS

1/2 Pint Atlantic Prawns, Mayonnaise	9
Cornish Mussels with Bacon, Sea Vegetables & Dunkerton's Cider	8
Grilled 1/2 Shell South Coast Scallops, Cheese & Herb Crumb	12

### MAINS

San Marzanon Tomato, Basil & Risotto, Buffalo Mozzarella	14.50
Pan Fried Calves Liver, Creamed Potato, Streaky Bacon, Sage & Onions	16.95
Cajun Spiced Sweet Potato, Cauliflower & edamame Bean Cous Cous, Herb & Nut Mayonnaise	16
Butcombe Battered Haddock, Fries, Crushed Peas & Tartare Sauce	14
Yellow Fin Tuna Linguini, Roasted Cherry Tomato, Rocket, Chilli & Lime	16.50
Cornish Lemon Sole, Samphire, Capers, & Buerre Noisette Sauce	22
Seared Cod Fillet, Rainbow Chard, Clams & Moscatel Vinaigrette	23

### ROASTS

*\*All served with Roast Potatoes, Roasted Roots, Cauliflower Cheese, Seasonal Greens & A Yorkshire Pudding.*

Half roasted Castlemead Chicken with Pigs n' Blankets & Bread Sauce	18
Slow Cooked Kelmscott Pork with Crackling & Apple Sauce	18
Roast Sirloin of Hereford Beef with Horseradish & Gravy	18
Roasted Cotswolds Leg of Lamb with Mint Sauce	18
Roasted Sweet Potato Nut Roast with Veggie Gravy	16

### SIDES

4.50 each

French Fries	Roast Potatoes
Cauliflower Cheese	Spring Greens & Peas
Baby Gem, Tomatoes & Mustard Dressing	Honey Roast Heritage Carrots

An optional 12.5% service charge will be added to your bill

*\*Please let us know if you have any food allergies*



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