

SUNDAY A LA CARTE MENU SAMPLE

Humous, Slow Roast Tomatoes, Olives, Flatbread **£6** V/VEG

Twice Baked Watercress & Spinach Soufflé, Parmesan Sauce **£10** V

Prawn Cocktail **£7** GF/DF

Smoked Haddock, Mussel & Clam Chowder **£8** GF

Chicken Liver Pâté, Red Onion Marmalade, Toast **£7**

Roast Beef & Yorkshire Pudding **£18** (Served Pink)

Roast Loin of Hampshire Pork **£17**

Roast Chicken, Sage & Onion Stuffing **£17**

Vegetarian Sausages **£17**

Served with roast potatoes & mixed vegetables

Fillet of Sea Bream, Fries, Tartar Sauce, Peas **£19** GF/DF

Fillet of Sea Bass, Roast Mediterranean Vegetables, New Potatoes, Basil Pesto **£19** GF

Steak & Stilton Pie, Mashed Potatoes, Greens **£17**

Confit of Hampshire Pork Belly & Crackling, Mashed Potatoes, Greens **£17**

Leek, Stilton & Chestnut Mushroom Pie, Mashed Potatoes, Greens, Blue Cheese Sauce **£17** V

Steamed Butterscotch & Treacle Sponge Pudding, Custard **£6**

Bakewell Tart, Fresh Double Cream **£6**

Trio of Sorbets, Blackcurrant, Cherry & Alphonse Mango **£6** GF

Sticky Toffee Pudding, Toffee Sauce, Honeycomb Ice Cream **£6**

Tart au Citron, Strawberries & Cream Ice Cream **£6**

Affogato **£6** GF

Belgian Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce **£6**

Trio of Salcombe Dairy Ice Creams, Strawberries & Cream, Chocolate, Vanilla Ice Cream **£6** GF

Cheeseboard; Isle of Wight Blue, Black Cow Cheddar **£10**

Bath Organic Soft Cheese, Fig & Apple Chutney, Crackers

V – vegetarian

GF- gluten free

DF- dairy free veg- vegan

We can substitute some dishes to be gluten free. Vegan dish available!

OPEN SUNDAY 12PM TO 6PM