



## Sample Sunday Lunch Menu

### Starters

Chicken liver parfait, Ollerod chutney, croutes\* £9

Wild mushroom, blue cheese, truffle & tarragon arancini, aioli, crispy onions (v) £8 (*vegan option available*)

Goat's curd, salt baked beetroot, chargrilled leek & courgette, pickled pear, blackberries, balsamic figs, candied walnuts £9 (*ve option*)

Crispy Duck *or* Vegan bao, hoisin, pickled ginger, spring onion, cucumber, chilli, coriander £10.50 (*ve option*)

Tempura prawns, spicy Asian dipping sauce, garden salad £9

Gin cured trout, salt baked beetroot, pickles, lemon crème fraiche, grilled croutes\* £12.50

Potted Portland crab, smoked paprika butter, yuzu & dill mayo, pickled grape, grilled fennel £13.50

Tempura pork belly bites, Asian glaze, pickled ginger, spring onion, sesame seeds, coriander £9

### Mains

Choose one of our roasts:

- Somerset pork loin £21.50
- Stokes Marsh Aberdeen Angus sirloin £24
- Organic cornfed chicken £22
- Mixed nut roast (v/ ve) £19

or have a **mixed sharing roast (beef, pork & chicken ) board** for two £25pp

all served with Yorkshire pudding, roast potatoes, roast veggies, cauliflower cheese & delicious gravy

Pan fried seabass, yuzu velouté, chargrilled fennel, mussels, spinach & samphire, tempura soft shell crab £34

Pan fried skate wing, Prosecco tartar beurre blanc, smoked almond salsa verde crushed potatoes, spinach & samphire (gf) £31

Marsh Farm rump steak tagliata, salsa verde, Parmesan, balsamic, fries £31

*"I have long maintained that each of us has three chances a day to be happy...  
Breakfast, Lunch & Dinner!"* Elin Hilderbrand

## Desserts

“Black Forest Sundae”, chocolate brownie, dark chocolate ganache, Kirsch cherries, vanilla ice cream £10.50

Yuzu pannacotta, black pepper & basil macerated strawberries, caramelised white chocolate crumb, strawberry sorbet (v) (gf) £9

Ale infused sticky toffee cake, warm miso & burnt butter caramel, stout ice cream £9

Apple & blackberry crumble, vanilla ice cream £7.50

Affogato, Baileys ice cream, espresso, amaretti crumb\* £6.50  
(gf / vegan option available)

*Make it a little bit boozy with a shot of Baileys Irish Cream or Amaretto?*

Selection of cheese, Ollerod chutney, crackers\* (v) £13.50  
*Black Cow cheddar, Driftwood Goats, Longmans Vale of Camelot blue, Maida Vale ale washed Brie*

Selection of ice-cream & sorbet (gf) £3 per scoop

*Ice Cream: Vanilla, Strawberry Clotted Cream, Chocolate, Mint Choc Chip, Baileys  
Sorbet: Blood Orange, Blackcurrant, Lemon, Coconut, Passionfruit, Raspberry,  
Strawberry,*

*Crème Fraîche, Yogurt*

*Vegan: Vanilla*

### Enjoy with a dessert wine:

Monbazillac	£6.50
Tokaji	£10.50
Sauternes	£10.50

**No space for pudds...? We have some delicious liquid desserts instead £12**

Espresso Martini – Black Cow vodka, espresso, maple syrup

White Cow – Black Cow vodka, crème de cacao blanc, white chocolate liqueur

Cherry Godfather – Monkey Shoulder whisky, amaretto, a dash of cherry liqueur

Lemon “Cheesecake” – Black Cow vodka, Frangelico, lemon juice, pineapple juice

Mexican Lemondrop – tequila, Cointreau, lemon juice, simple syrup, sugar rim

After Eight – White & dark chocolate liqueur, crème de menthe

(gf) gluten free (v) vegetarian (ve) vegan \*can be gluten free

Allergen Advice: Please inform a member of the team of any allergies or dietary requirements. Please be aware that all 14 allergens are used in the kitchen and are present in the hotel, including peanuts, sesame seeds & tree nuts. Whilst we cannot guarantee zero cross contamination, we assure you that we will do our utmost to avoid it.

A discretionary 12.5% gratuity is added to each restaurant bill