

SUNDAY ROAST

June 9th

ROASTS

all served with broccoli & cauliflower cheese,
roast potatoes & roasted root vegetables

Roast aged Cornish beef topside & slow-cooked boneless beef rib 19

Yorkshire pudding, horseradish cream & red wine sauce
(served pink or well done)

Roast Somerset pork loin 18

Crackling & cider apple sauce GF

Mixed toasted nut roast 17

Red currant sauce & watercress VG/GF

PUDDINGS

Lemon & Raspberry Posset 8

Almond biscuit V

Local rhubarb parfait 9

Toasted pistachio cake & white chocolate mousse V

Today's cheese 8.5

Apple chutney, crisp bread, celery & grapes V

Moomaid ice creams V/GF or sorbets VG/G-F 3 a scoop

ALLERGIES / SPECIAL REQUESTS:

If you have any dietary requirements, food allergies or intolerances, please ask a supervisor who will gladly supply more information or extra available options for your food or drink selections are dedicated to best providing for your needs wherever possible. Please note however, that we cannot guarantee that our dishes are free from trace allergens.