

Sunday Menu

Starters

Roast vine tomato and red pepper soup (v)	5.95
Soused mackerel, soy & star anise, pickled mooli, carrot and ginger	6.95
Cured meats, mozzarella, pickles, chutney, toasted focaccia	6.95
Lentil & roast cauliflower salad, glazed heritage carrots, rocket (vg)	6.50

Roasts

<i>All served with roasted potatoes, Yorkshire pudding, roasted vegetables, seasonal greens, cauliflower cheese, gravy</i>	11.00
Slow roast silverside of beef	
Lemon & Thyme roast chicken	
Roast pork belly	
Chargrilled celeriac steak (v)	
Wye Valley asparagus, pea pesto linguini, toasted pine nuts, spinach and basil oil (vg)	14.95

Desserts

Bread and butter pudding with toffee ice cream	6.50
Dark chocolate & macadamia nut brittle brownie, sorbet, chocolate soil, salted caramel	6.95
Archangel cheese board	8.95
Stilton, Bath Soft, Westcombe Cheddar, wheat wafers, grapes & tomato chutney	

Add a 100ml glass of Corney & Barrow Ruby Port 14.00

A discretionary 10% service charge will be added to your bill.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request.

vg=vegan, v=vegetarian, gf=gluten free