



## Sunday Menu

### Something to nibble...?

Marinated mixed olives

**£3.95**

Hummus and chargrilled pitta strips

**£3.95**

12" garlic khobez flatbread topped with cheddar cheese and a chipotle dip

**£4.95 jalapenos £1**

*Have all three of the above nibbles for £10*

### Why not enjoy a starter or dessert for just £4 when ordering a roast...?

#### To Start...

Chargrilled marinated chicken skewers with mixed leaves & garlic aioli dip

**£6.95**

Lemon and pepper coated whitebait served with homemade rustic tartar sauce

**£6.75**

Deep fried, Somerset brie with apricot & cranberry compote & a balsamic reduction

**£5.50**

Smooth pork and chicken liver pate with fruit chutney & toasted Ciabatta

**£6.25**

#### The Roasts...

**All our roasts here at The Ashcott are made using local Somerset meat and come with seasoned duck fat roasted potatoes, a honey roasted parsnip, creamy cauliflower cheese and a selection of seasonal British vegetables. And don't worry, everyone gets a homemade Yorkshire pudding!**

**The Ashcott Platter** – Roast beef, pork and turkey breast with sage & onion stuffing, pig in blanket, roasted potatoes, honey roasted parsnip and crackling

**£13.95**

**Roast corner cut topside of Somerset beef**

**£12.95**

**Roast Somerset pork** with crackling & stuffing

**£11.95**

**Somerset Turkey breast** with pig in blanket & stuffing

**£11.95**

**Nut roast** with olive oil roasted potatoes, stuffing and vegetarian gravy (v)

**£10.95**



8oz ribeye steak, ideally cooked medium to ensure the fat renders down & penetrates the meat for the optimum taste of this beautiful cut. Served with our signature chunky chips, garlic & thyme roasted tomato, field mushroom & fried onions

**£21.95**

Traditional beer battered cod and chips served with chunky chips, minted petit pois and a homemade rustic tartar sauce

**£13.95**

Marinated, boneless half chicken cooked on the chargrill and served with garlic chunky chips and a side of house slaw

**£13.95**

Crisp basil and maize pastry case filled with slow roasted tomatoes, Mediterranean style veg, finished with a basil & pumpkin seed crumb and topped with goats cheese, served with a quinoa and walnut salad

**£21.95**

Chargrilled gammon steak with chunky chips, a wedge of fresh pineapple and a fried free range egg

**£11.95**

## **Desserts...**

*These desserts are just £4 when ordering a roast*

Warm salted caramel chocolate brownie with vanilla ice-cream

**£6.50**

Lemon posset with homemade shortbread

**£5.95**

The Ashcott fruit crumble with custard

**£6.95**

Treacle & ginger tart with homemade lemon curd

**£6.50**

2 scoops of ice-cream/sorbet

**£4.25**