

# Sunday Lunch

Asparagus, leek and rosemary soup

Duck liver pate with Otter Ale chutney

Smoked salmon with poached salmon mousse and baby leaves

King Oyster mushroom fritters with Cajun mayonnaise

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West Country beef sirloin with Yorkshire pudding  
and a rich pan gravy

Maple glazed pork belly with roasted baby carrots and apple jus

Pan fried hake with sauté potatoes, spinach and olives

Potato gnocchi with portabello mushroom, balsamic roasted shallots  
and rocket (Vg)

All dishes are served with seasonal vegetables

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Chocolate brownie and vanilla ice cream

Lemon posset with raspberry sorbet

Trio of ice cream with fresh berries

West Country local cheeses with chutney and crackers

£23.50 per person for 3 courses

£18.95 per person for 2 courses

***Food allergies and intolerances – please ask our staff about the ingredients in your meal***