

Sunday Lunch served until 4pm

Two courses £30 Bar Spaales

Three courses £35

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[Bread basket, butter	6
0	Smoked almonds (ve, gf)	6
[Eils' olives (best ones you'll ever eat) (ve, gf)	6
-	Trio of English cheese, frozen grapes, apple chutney, flavoured	15
ł	butter & Peter's vard crackers	

Starters

English asparagus, goats cheese sauce, lemon zest, chive powder (v, gf, ve available)

Crispy calamari, togarashi seasoning, gochujang mayo, peanut sauce (df)

Bresaola (cured beef), rocket, parmasen & truffle shavings (gf)

Smoked salmon mousse, whipped lemon crème fraiche, toasted sourdough, candied beetroot,

beetroot caviar (gf)

Sunday Roast

Braised feather blade of beef / Roast chicken breast

Beef fat roast potatoes

Roasted hispi cabbage

Charred carrots

Buttery mashed potatoes

Cauli cheese, parmesan crumb, Wookey Hole cheddar sauce

Bone marrow gravy

Yorkshire pudding

Vegetarian & Vegan option

Summer roasted vegetables, roasted potatoes, charred carrot, roasted hispi cabbage, vegan gravy

Desserts

Pumpkin spiced mousse, ginger caramel ice cream, biscuit crumb

Rum-marinated pineapple, lime coconut yoghurt, mango (ve, gf)

Sticky toffee pudding, salted caramel sauce, ginger caramel ice cream (v)

"Pauls" poached pears, rum syrup, local honey crème fraiche, stewed figs (v,gf)

"Smores" - toasted marshmallow ice cream, chocolate sauce, cracker crumb