

Sunday Lunch served until 4pm

Two courses £30

Three courses £35

## Bar Snacks

Smoked almonds (ve, gf)

Elis' Olives - the best you'll ever have (ve, gf)

#### Starters

Pork, apple & black pudding croquettes, pickled apple & chicharrones

Buttermilk fried chicken, chilli glaze & hazelnuts "This" chicken wings vegan alternative available (ve)

French onion soup, gruyere crouton, chives

Miso braised hispi cabbage, sriracha mayo, parmesan & chives (v,gf) Vegan alternative available

Tin of Smoked Mackerel pâté, lemon, cucumber, horseradish cream, blini's

# Sunday Roast

Braised feather Blade of Beef / Free range 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

Vegan vegetable roast, roasted potatoes, charred carrot, roasted hispi cabbage, vegan gravy (ve) Vegetable nut roast, roasted potatoes, charred carrot, roasted hispi cabbage, vegan gravy (v)

### Desserts

Hazelnut & praline meringue mess, white chocolate shards, ginger biscuit (v)

Morello cherry syllabub - black cherries, chocolate crumb (v, gf)

Clotted cream rice pudding, stewed plums, sugared almonds (v, gf)

Blood orange olive oil cake, vanilla yoghurt, fresh figs (v)

Caramel roasted pineapple, coconut & lime yoghurt, chocolate crumb, frozen raspberries (ve, gf)  $% \left( {{{\rm{coc}}} \right)_{\rm{coc}}} \right)$ 

A discretionary 10% service charge has been included in your bill. This optional charge is to cover the costs of providing exceptional service to you during your visit. Our dedicated staff members work tirelessly to ensure that your dining experience is as pleasant and enjoyable as possible. Thank you for dining with us and we look forward to serving you again soon.

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