

# Sunday Lunch

served until 4pm

Three courses £35

Bar Snacks Smoked almonds (ve, gf) 6 Elis' Olives - the best you'll ever have (ve, gf) 6 Pigs in blankets \*4 6 Starters

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

Two courses £30

French onion soup, cheddar & parmesan sourdough

Best of british salad, deviled egg, cress, candied walnuts (v, gf, ve available)

Wild mushroom vol-au-vents, truffle & parmesan sauce (v)

Soft british Lincolnshire scotch egg, piccalilli & coronation mayo

### Sunday Roast

Braised feather Blade of Beef / 18hr Braised Pork

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)

#### Desserts

Chocolate mousse served with raspberry coulis & white chocolate pencils

Lemon posset meringue "pie", raspberry jam, curd, toasted marshmallow (v)

Rhubarb "Bakewell" clotted cream rice pudding, (v, gf)

Rum roasted pineapple, coconut & lime yoghurt, chocolate crumb, berries (ve, gf)

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.