

## Sunday Lunch Menu

All our dishes are freshly prepared using, whenever possible, local produce.

### Starters

Chinese Style BBQ Pork Pancakes with Dipping Sauce	
Curried Parsnip Soup & Apple Crisps, Crusty Bread	
Beetroot & Fennel Risotto Cake filled with Parmesan-Spinach Cream	
Smoked Chicken Mousseline with Celeriac Remoulade & Watercress	
Pan Seared Hampshire Trout on Zucchini Salad with a Horseradish & Chive Dressing	All at £5.95

### Main Courses

Roast Topside of Beef (served pink) Yorkshire Pudding	
Slow Braised Herb Crusted Pork Belly with Glazed Apple & Crackling	
Confit of Creedy Carver Duck with White Bean Cassoulet	
Seafood Bouillabaisse with Westcombe Cheese Toast	
Goat's Cheese, Red Onion & Spinach Plait, Pink Fir Potatoes & Pickled Walnut Salad	All at £12.50

### Desserts

That Old Favourite Treacle Sponge & Custard	
Key Lime Posset, Ginger Crumble	
Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream	
Baked New York Cheesecake, Glazed Clementine, Toasted Almonds	
Back To School Chocolate Sponge & Mint Custard	
Selection of Lovington's Ice Cream and Sorbets	All at £5.95

### Selection of West Country Cheeses

Three West Country Artisan Cheeses	
or	
Five Mile Cheddar Board (A selection of five very different cheddars sourced within five miles)	£8.50
Larger Sharing Board	£11.50

Cafetière of Fresh Coffee or Speciality Tea & Homemade Fudge	£2.95 per person
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As our dishes are freshly prepared we are able within reason to cater for most food intolerances, however, we cannot guarantee that our food is totally nut free. If you have a particular food intolerance please feel free to discuss the menu with our staff who will be happy to advise. We are not aware that any of our dishes contain GM ingredients. All prices are inclusive of 20% VAT. Service charge is not included. All gratuities are shared equally amongst the staff and do not make up their wages.