



Sunday Menu

Starters

- ◆ **Soup of the day**, croutons, fresh bread, Isigny butter 5.00
- ◆ **Smoked salmon & prawn cocktail** with marie rose sauce, brown bread 7.00
- ◆ **Chicken liver pate**, chutney & toast 6.00
- ◆ **Fritto misto**, breaded whitebait, baby squid & tiger prawns with lemon aioli 6.00
- ◆ **Garlic mushrooms**, red onion chutney & blue cheese on toast **V** 5.00
- ◆ **Potato wedges**, guacamole & sour cream dips **V GF** 4.00

Classics

- | | Sml / Lrg |
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Ploughman's Lunch

Served with pickles, chutney, coleslaw, celery, tomato, apple, mixed leaf & bread

- ◆ Roasted honey & wholegrain mustard ham 8.50
- ◆ Barbers Somerset farmhouse cheddar **V** 8.50
- ◆ Stilton **V** 8.50
- ◆ Roast beef 8.50
- ◆ Camembert 8.50
- ◆ Deluxe (All of the Above) 10.50

Sunday Roast

- ◆ **Roast Silverside** of Somerset beef 12.00
- ◆ **Roast Chicken** supreme with A pork, apple, lovage & garlic stuffing 13.00
- ◆ **Braised Lamb** shoulder 14.00
- ◆ **Roasted Somerset Pork Loin** with pork, apple, lovage & garlic stuffing & crackling 13.00
- ◆ **King's Roast** – a roast for the brave, all three meats 16.00
- ◆ **Mushroom, Walnut, Cashew & Peanut** vegan roast with braised red cabbage carrots, spring greens n savoy, swede, roast potatoes, & vegan gravy **GF VG** 12.00

**All of our meat roasts come with braised red cabbage, carrots, spring greens n Savoy
Swede, roast potatoes, Yorkshire pudding and gravy**

Add Cauliflower cheese for £3

Small roasts available for £8

Sides

◆ Skin on chips GF VG	3.00 (add cheese for £1)
◆ Garlic herb flat bread with mozzarella and cheddar V	4.50
◆ Dirty Fries; skinny fries topped with melted cheddar, mozzarella, house hot sauce, house B.B.Q sauce & smoked bacon GF	5.00
◆ Seasonal vegetables GF V	3.50
◆ Garden salad, house dressing GF V	3.00
◆ Battered onion rings GF V	3.00
◆ Warm bakery bread & butter V	2.00
◆ Homemade coleslaw GF V	3.00
◆ Garlic herb flat bread V	3.50
◆ Blue cheese sauce	2.50
◆ Pepper corn sauce	2.50

Please see our dessert board for today's puddings

Miko Coffee Roasters, Exeter

Americano	2.50		
Latte	2.50		
Flat White	2.50		
Cappuccino	2.50		
Espresso Single	1.00	Double	2.00
Macchiato	2.00		
Posh Hot Chocolate	3.00		
Mocha	2.50		

Birchall Teas, London

English Breakfast	2.20
Earl Grey	2.20
Peppermint	2.20
Green	2.20
Lemongrass & Ginger	2.20
Decaf	2.20

We source our food from quality suppliers across the South West:

Complete Meats, Axminster | M&J Seafoods, Cornwall | Arthur David, Sutton Wick, Bristol
Lovington's Ice Cream, Castle Cary | The Sausage Shed, Taunton

V Vegetarian | **GF** Gluten Free | **VG** Vegan

Please ask a member of our team about allergen information before placing your order