

Please note this is an example menu that may vary from day to day. – please contact us for exact menu for your visit 😊



## Sunday Lunch

### Starters

Sweet Potato & Rosemary Soup served with Warmley Bakehouse Bread  
Whole Baked Camembert for two with toasted sourdough and cranberry  
Warmley Sourdough Bread, Olives and Oil  
Home- Smoked Salmon fillet, flaked over a beetroot salad with creamed horseradish  
Lamb kofta served with tzatziki and pita bread

### Mains

**Sirloin of Beef** served rare, with Yorkshire Pudding, Swede and Carrot Puree and a Red wine gravy  
**Slow cooked Pork Belly** served with Crackling, Swede and Carrot Puree and gravy  
**Chicken Supreme** served with Stuffing, Swede and carrot puree and Gravy  
**Butternut, Spinach & Mushroom Wellington** served with Swede and Carrot puree and a Blue Cheese Sauce  
All served with crispy roast potatoes, red cabbage, spring greens and cauliflower cheese

### Chef's special;

**Oven Roasted Salmon** served with roast trimmings

### Children's Meals

Beef, chicken or Pork roast, Fish & Chips with peas, Penne pasta with tomato sauce and cheese

### Dessert

Sticky Toffee Pudding with Vanilla Ice Cream  
Chocolate Pot with Salted Caramel Ice Cream  
Raspberry Bakewell Tart with White Chocolate  
Selection of Cheeses with Chutney and Biscuits  
Chew Moo ice cream mini pots - Strawberry, Chocolate, and Vanilla

1 Course £16.95 2 Courses £22.95 3 Courses £27.95  
Kids 1 Course £7.50 2 Courses £10

*We are extremely proud to serve the best quality produce including meat from The Story Butchers of Blagdon boasting their organic grass-fed cattle, Ashton Farms of Wiltshire, Chew Moo's delicious Ice cream and the Warmley Bakehouse for our freshly baked sourdough. For any allergen information please ask a member of staff.*