



SUNDAY LUNCH

SAMPLE MENU

Freshly prepared seasonal soup served with baked bread

Salmon tartare with beetroot cured salmon, lemon gel & dill sabayon

Pressing of Wiltshire ham with pickled vegetables & piccalilli

Ripe seasonal fantail of melon with fruits & berries

Falafel on a red cabbage, sweetcorn rocket & shallot salad with lemon hummus



28 day aged roast rib of Wiltshire beef rubbed with mustard & cracked black pepper

Slow cooked confit of Jamie's Farm pork loin, sage & apricot stuffing and crackling

Steamed darne of Scottish river salmon, parmesan & herb crumb

Confit wild mushroom tagliatelle with red pesto & pine nuts

Vegetable moussaka gratinated with Wookey Hole cheddar cheese

All mains served with duck fat roasted potatoes, a panache of seasonal vegetables & accompanying sauces and condiments



Seasonal fruit & sherry trifle

Cappuccino brulee with shortbread biscuit

Chocolate orange tart Chantilly cream

Selection ice creams or sorbets



Coffee/Tea & Petit Fours

1 COURSE **£12.95** • 2 COURSE **£17.95** • 3 COURSE WITH COFFEE **£22.50**