

Sunday Lunch menu...

Please note, this is a sample menu, actual menu choices on the day may vary.

Starters

Leek & potato soup, with truffle oil & croutons (v)	£5.90
Goats' cheese with baby leaves, cranberries, toasted almonds & vino cotto (v)	£7.50
Locally shot potted game with gherkins, chutney & toast	£7.25
Homemade mushroom paté served with chestnuts, pickled mushrooms, toast & tarragon butter (v)	£7.50

Mains

Jerusalem artichokes & red onion pearl barley risotto with truffle oil (v)	£11.95
Roast Wiltshire "Downland" lamb served with roast potatoes, seasonal vegetables & rosemary sauce	£14.50
Slow roast sirloin of 45 day aged pedigree White beef, with Yorkshire pudding, roast potatoes, seasonal vegetables and a red wine gravy	£15.50
Roast "Castlemead" chicken with roast potatoes, seasonal vegetables, and a thyme sauce	£14.50
Roast belly pork with roast potatoes, seasonal vegetables and mustard gravy	£14.00
"Butcombe" beer battered Cornish hake served with mushy peas & hand cut chips	£13.50

Desserts

Lemon posset with cranberry compote	£6.25
Apple & cinnamon crumble with vanilla ice cream	£6.25
Dark chocolate mousse with vanilla chantilly & toasted pistachios	£6.25
Local Marshfield ice cream	£5.90
Selection of fine West Country cheeses	£7.50