

# Sunday Lunch

Spiced sweet potato and coconut soup

Wood pigeon, rosti potato and butternut puree

Smoked salmon & prawns with Marie rose with fresh lemon  
and micro salad

Tempura vegetables with sweet chilli dip

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West Country beef sirloin with Yorkshire pudding  
and rich pan gravy

Butter roasted chicken supreme, roasted baby carrots and pan gravy

Pan fried wild sea bass fillet, crushed potatoes, spinach  
and Harissa dressing

Forest fungi mushroom gnocchi with herb oil and parmesan,  
finished with rocket (v)

*All dishes are served with seasonal vegetables*

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Chocolate brownie with vanilla ice-cream

Lemon mousse with clotted cream

Trio of ice cream with fresh berries

West Country local cheeses with chutney and crackers

£22.50 per person for 2 courses

£25.00 per person for 3 courses

***Food allergies and intolerances*** – please ask our staff about the ingredients in your meal