



SUNDAY LUNCH

THE ROASTS

ABERDEEN ANGUS ROAST SIRLOIN OF BEEF

28 day dry aged on the bone pure bred Aberdeen Angus cooked pink, rich beef pan juice gravy with Madeira & red wine with a Yorkshire pudding.

GF* DF*
£21

FREE RANGE ROAST CHICKEN SUPREME

Free range, English chicken supreme roasted with a lemon and herb butter, chicken pan juice gravy with Somerset cider, sage & onion stuffing with a Yorkshire pudding.

GF* DF*
£19

NUT ROAST

Delicious mix of brown rice, almonds, cashews & mushrooms topped with cranberries, chestnuts & local vintage Cheddar. Vegetarian mushroom & Marsala wine gravy with a vegetarian Yorkshire pudding.

V VE* GF* DF*
£18

All served with:

Goose fat roasted potatoes

(Sunflower herb roasties for vegetarian option if required)

Roasted roots

Heritage tricolour carrots in butter & local honey

Our signature Cheddar cauliflower cheese

5 Spice braised red cabbage

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

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Adjustment Available