

Sunday Lunch

Available every Sunday 12pm–5pm

We firmly believe that premium-quality meat can only come from farms where welfare is of an extremely high standard. This is why, where possible, we source our produce locally, and where we know the animals are well kept and looked after. Using local suppliers also ensures that all the ingredients we use in our restaurant are as fresh as they are fantastic, as well as supporting the local community.

MEAT & POULTRY



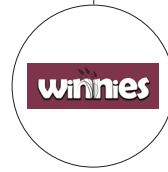
FRUIT & VEG



POTATOES



BREAD



GELATO



TO START

SOUP OF THE DAY **vGo GFO**

Homemade soup of the day served with a crusty bread roll. Please see your server for today's soup.

4.95

CHICKEN LIVER PARFAIT

Served with red onion marmalade and croutes.

7.50

BRIE WEDGES **v**

Breaded brie wedges with cranberry sauce.

7.50

FISHCAKE

Served with a poached egg and tartare sauce.

7.50

MAINS

8oz RUMP STEAK **GF**

Our traceable, signature rump has a rich and generous depth of flavour. Served with homemade chips, vine tomatoes and a flat cap mushroom.

ADD PRAWNS TO MAKE A SURF 'N' TURF 4.50

18.95

12oz RIBEYE STEAK **GF**

Our traceable, signature ribeye – this cut is considered to be the tastiest and most elegantly flavoured steak. Served with homemade chips, vine tomatoes and a flat cap mushroom.

ADD PRAWNS TO MAKE A SURF 'N' TURF 4.50

26.95

FISH & CHIPS

Beer battered cod, mushy peas, homemade chips and tartare sauce.

15.95

6oz BEEF BURGER **GFO**

Our in house made burger with little gem lettuce, beef tomato, red onion, gherkins and burger mayonnaise, served with homemade fries and homemade slaw.

ADD CHEESE 1.25 / BACON 1.25 /

FRIED EGG 1.25 / EXTRA BURGER 1.95

13.95

VEGAN SHEESE™ BURGER **VG**

A vegan burger patty with vegan Sheese™, little gem lettuce, gherkins, beef tomato, red onion and burger relish, served with homemade fries.

13.95

SIDES & SAUCES

PIGS IN BLANKETS **3**

5.00

CAULIFLOWER CHEESE

3.50

CHICKEN WINGS **4**

BBQ / Buffalo / Lemon & Herb

Succulent lightly coated chicken wings tossed in a choice of sauce.

5.75

GRAVY **vGo**

2.50

PEPPERCORN **GF**

3.00

RED WINE JUS **GF**

3.00

BLUE STILTON **GF**

3.00

TRADITIONAL SUNDAY ROAST **GFO**

Topside Beef / Honey Glazed Gammon / Pork and Crackling

Your choice of meat served with seasonal vegetables, roast potatoes and gravy.

ADULTS **GFO**

16.95

CHILDREN **GFO**

8.95

TRIO OF MEAT **GFO**

18.95

Upgrade to all three meats

VEGETABLE WELLINGTON **v VG**

A puff pastry wellington slice filled with butternut squash, chickpeas, sweet potato, carrot and walnuts, with a smokey red pepper and redcurrant chutney. Served with roast potatoes, tenderstem broccoli, roasted carrot and vegan gravy.

ADULTS

12.95

CHILDREN

6.95

DESSERT

Please ask your server for today's specials.

HOMEMADE APPLE & RHUBARB CRUMBLE

Served with a choice of crème anglaise, ice cream or cream.

4.95

ORANGE CHOCOLATE BROWNIE **GFO**

Served with a choice of crème anglaise, ice cream or cream.

4.95

PROFITEROLES

Chocolate / Caramel

Served with Chantilly cream.

4.50

ICE CREAM & SORBET SELECTION **GFO**

per scoop 1.20

Look out for these symbols: **V** = Vegetarian Friendly **VG** = Vegan Friendly **GF** = Gluten Free **VO** = Vegetarian option available **VGO** = Vegan option available **GFO** = Gluten Free option available

For details on allergens in our products, please ask a team member when ordering. All weights are approximate before cooking. Communicating your allergen requirements to us will enable us to do our utmost to minimise risks. We do operate a kitchen that processes allergenic ingredients and cannot guarantee that any product is 100% 'free from' allergens due to unexpected cross contamination.

However, once we are aware of a food allergy, every care will be taken to avoid cross contamination. We can also adapt some of our meals to meet gluten free requirements. Fish/Poultry dishes may contain bones. Images for illustrative purposes only. Content correct at time of print and subject to change. We accept sterling, debit/credit cards over £5.00. All prices include VAT.



Griffiths Butchers, a family business since 1953, is based in Glastonbury with a shop in Wells. They have a lot of experience and are dedicated to providing the local community with high-quality products and advice while supporting British farmers.

For three generations, the Griffiths family has built strong relationships with specialist farmers who share their passion for excellence and consistently deliver top-quality products. They know exactly where their food comes from and what ingredients are used in their award-winning recipes. Griffiths sources locally, mainly from Somerset and the West Country.



Arthur David, born and raised in Somerset, began his career in farming. He later moved to Bristol, married Diana, and joined her family's fresh produce business. In 1962, he started his own company, A. David and Co.

After several years in Bristol, Arthur moved the business to the Chew Valley. This move allowed the company to grow its own produce and offer unique products. The company has grown continuously, with Arthur always seeking new products and services.



The Food Heroes was established in 2018 by siblings Simon Martin and Claire, along with Claire's husband, chef Pierre Koffmann. Their goal was to provide UK restaurants with the best British potatoes.

As a family-run, second-generation business, we understand the dedication required to keep things running smoothly. Warren's Fruit Farm, also a family business with three generations working together, produces delicious strawberries year-round. We receive daily deliveries of freshly picked fruits from them, as we are neighbours in Somerset.



Winnie is a natural ferment used for most of their specialty breads. She started about twenty-five years ago as a mix of rye flour and water, attracting wild yeast to begin fermenting. Since then, Winnie has been bubbling away, providing the heart and soul of the breads.



From our factory in the West Country, Giulio's Gelato is made from authentic Italian ingredients using traditional small batch methods.