



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** 4.95
Homemade soup of the day served with a warm bread roll and butter. Please see your server for today's soup.
- ATLANTIC KING PRAWN** **GFO** 7.50
Shell-on garlic king prawns with romesco sauce and warmed sourdough.
- CHICKEN LIVER PATE** 7.50
Chicken liver pate, onion marmalade with garlic croutes.

- WILD GARLIC MUSHROOM** **V** 6.95
Slow cooked wild mushrooms laced in a garlic and rosemary creamy sauce, served on toasted sourdough and topped with parmesan.
- BRIE WEDGES** 7.50
Breaded brie wedges with cranberry sauce and a side salad.

MAINS

- GOURMET BEEF BURGER** **GFO** 13.95
Succulent beef patty with fruity burger relish, homemade onion rings, sliced tomato and lettuce, served on a toasted brioche bun with homemade chips.
ADD CHEESE 1.25 / BACON 1.25 / FRIED EGG 1.25 / EXTRA BURGER 1.95
- GOURMET CHICKEN BURGER** **GFO** 13.95
Cajun chicken breast, Emmental cheese and crispy bacon, served on a toasted dressed brioche bun with fries and onion rings.
ADD CHEESE 1.25 / BACON 1.25 / FRIED EGG 1.25
- VEGAN SHEESE™ BURGER** **VG** 13.95
Vegan burger; Sheese™, Cajun cauliflower and sriracha mayo, served on a dressed toasted bun with fries.
- BEER BATTERED COD** 15.95
Beer battered cod, pea puree, homemade chips and tartare sauce, served with a charred lemon wedge.
- STEAK SPECIAL** **GF** from 18.95
See the chalk board for details.

- TRADITIONAL SUNDAY ROAST** **GFO**
A choice of beef, pork or honey glazed gammon all served with seasonal vegetables, roast potatoes, Yorkshire pudding and homemade gravy.
- ADULTS** 16.95
CHILDREN 8.95
TRIO OF MEAT **GFO** 18.95
Upgrade to all three meats
- VEGETABLE WELLINGTON** **V VG**
Lentil, wild mushroom and chestnut wellington, served with roast potatoes and seasonal vegetables.
- ADULTS** 16.95
CHILDREN 8.95

SIDES

- PIGS IN BLANKETS** 3 5.00
CAULIFLOWER CHEESE **VGO** 3.50

DESSERT

- FROM 5.95**
A selection of Giulio's Gelato is available. Please ask your server for full info.

Look out for these symbols: **V** = Vegetarian Friendly **VG** = Vegan Friendly **GF** = Gluten Free
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.