



SUNDAY LUNCH

NIBBLES

House made cheddar soda bread, charred spring onion and lemon butter	3
Crispy potato skins, parmesan, scotch bonnet chilli jam <i>GF</i>	6
Devon crab and lemon arancini's, herb mayonnaise	9
Braised lamb shoulder crumpet with anchovy and wild garlic	8

STARTERS

Spinach soup with Westcombe ricotta dumplings and crispy onions, seeded milk bun and butter	9
Colston Bassett stilton mousse, celeriac remoulade, Williams pear, chicory, candied walnuts <i>GF</i>	10
Newlyn market scallops, curry butter sauce, carrot, coconut, fried aromatics <i>GF</i>	15
Roasted chicken thigh, asparagus, mushroom ketchup, wild garlic, burnt onion sauce <i>GF</i>	12

MAINS

Dry aged sirloin of beef, Yorkshire pudding, horseradish	26
<i>Malbec, Norton Winemaker's Reserve, Bodega, Mendoza, Argentina</i>	11
Free range chicken, sage and apricot sausage meat stuffing	24
<i>Castel Firmian Sauvignon Blanc, Mezzacorona, Trentino, Italy, 2022</i>	9.5
Loin of Somerset pork, crackling, apple sauce	24
<i>Chardonnay, Haras de Pirque, Chile, 2021</i>	10.5

All served with dripping roast potatoes, honey roasted carrots, crushed swede, braised red cabbage, spring greens, Longmans cheddar cauliflower cheese and red wine gravy.

Caramelised onion and nut roast, garlic and rosemary roast potatoes <i>VE GF</i>	22
<i>Served with Yorkshire pudding, honey roasted carrots, crushed swede, braised red cabbage, spring greens, Longmans cheddar cauliflower cheese and red wine gravy</i>	

Before placing your order, please inform a member of our team if you have a food allergy, we are not a gluten & nut free kitchen.
 There is a discretionary 12% service charge added to your bill.
 (GF) Gluten free, (VG) Vegetarian, (DF) Dairy free, (VE) Vegan
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DESSERTS

70% dark chocolate and sea tart, candied hazelnuts, salt caramel gelato	11
White chocolate and lemon balm ganache, Yorkshire rhubarb and sorbet, almond biscuit <i>GF</i>	10
Warm rosemary and blood orange steamed pudding, stem ginger gelato	10
Affogato <i>GF</i>	6.5

ECCO GELATO

Slowly churned West Country milk with an Italian style. Made locally in Sherborne.

Gelato: Vanilla, chocolate, strawberry, coffee

Sorbet: Pear, blackberry, lemon

SELECTION OF ENGLISH CHEESE

3 PER SCOOP
EACH 7/ALL 15

A selection of English cheese with rosemary crackers, fresh apple and celery, garden plum chutney and quince membrillo.

Glastonbury Twanger	This rich, creamy and satisfying cheddar packs all the punch you would expect from a West Country cheese lovingly matured for up to 2 years.
Tunworth	A soft, white rinded pasteurised cheese similar to camembert. Made entirely by hand, it is slowly aged and has a rich and earthy mushroom fragrance.
Colston Bassett Stilton	Gentler, sweeter and more balanced than a 'typical' blue cheese, it boasts a creamy, buttery paste pierced with the delicate blue veining characteristic of a Stilton.

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