



Sunday Lunch

Seasonal Cocktails to start...

Bloody Mary: Black Cow vodka, tomato juice, worcester sauce, Tabasco, black pepper, celery salt. £7.50

Rhubarb Bellini: Prosecco with homemade rhubarb syrup. £9.00

Nibbles

Herby mixed olives £4.00 GF

Whipped smoked cod's roe with sourdough crisps £7.50 DF

Spiced nuts £4.00 N GF

Somerset Charcuterie Company black pepper & garlic salami & pickles. £6.00

Starters

Ribollita Toscana: Tuscan style vegetable broth with hand rolled cavatelli pasta & roasted garlic oil. £9.50 V

Duck liver parfait with cider jelly, crispy skin & thyme crumble, apple & shallot chutney & toasted milk loaf. £11.00 N

We recommend a glass of Lustau Oloroso Don Nuño Sherry 50ml - £4.50

Smoked carrot pastrami, roasted carrot & cashew nut hummus, winter leaves & smoked paprika oil. £10.00 V GF N

Slow cooked & smoked beef brisket with horseradish cream, beetroot jam & beer pickled onions. £12.50

A tartare of kelp cured Chalk Stream trout with soy & rhubarb ponzu, shizo & winter radish. £13.50 GF

Mains

Beer battered, day boat Cornish fish served with chips, crushed minted peas & tartare sauce. £20.00

Roast hake with St Austell Bay mussel & wild garlic butter sauce, Pitney Farm sprouting broccoli & fondant pink fir potatoes.

£32.00 GF

Roasts

All roasts are served with dripping roasties (no dripping on the veggie roasties), Yorkshire pudding, glazed carrot, buttered greens & cauliflower cheese. Choose from....

Slow roast sirloin of Somerset beef with red wine & roasting juices gravy. £26.50

Slow roast Somerset pork belly with crisp sage bacon & onion stuffing & pork gravy. £24.00

Wild garlic arancini with baked squash & a roasted yeast & mushroom gravy. £21.00

Upgrade your yorkie to a braised beef & gravy stuffed yorkie. £3.90

Sides

Roasties £4.50

Buttered greens. £4.50 GF

Even more four-day gravy £2.75

Braised beef & gravy stuffed yorkie. £4.50

Wifi: BBoar Password: Bb0arTA19

Printed on 100% recycled paper

An optional service charge of 10% will be added to your bill. Please ask if you would like it to be removed. 100% of this is shared among the whole team.

GF means this a Gluten Free dish. DF means Dairy Free. N mean this dish contains Nuts

If you have a food allergy, intolerance or sensitivity, please let us know before you order your meal so we can advise you on ingredients. There is a small possibility that nut traces may be found in any menu item. Game dishes may contain shot. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. As our produce is purchased freshly each day, please be understanding if certain dishes are not available.



Puddings

Dark chocolate & malt custard croustade with brown sugar & rum Chantilly cream. £10.00

We recommend a glass of Maury Vintage Mas Amiel, France, 2018 75ml - £9.20

Sticky ginger cake with poached pear, toffee sauce & vanilla ice cream. £9.00

Forced Yorkshire rhubarb & pistachio baked Alaska. £9.50 N GF

We recommend a glass of White Port Pedra No 03, Quinta de Pedra Alta 50ml - £5.10

Vanilla crème brûlée. £9.00 GF

Two scoops of homemade ice creams or sorbet served with brandy snap. £8.50

Chocolate, coffee, honeycomb or vanilla ice cream or rhubarb sorbet.

Three British cheeses served with crackers, house chutney & apple. £11.00

Beauvale Blue – a soft, creamy blue cheese, Keen's cheddar – an extra mature soft cheddar, Bruton Brie – a Somerset brie.

We recommend a glass of Somerset Cider Brandy Company's Pomona with our cheese board 50ml - £4.50

Hot Drinks

Pot of Tea - £2.50

English Breakfast, Earl Grey, Lemon & Ginger,
Peppermint, Green Tea, Camomile.

Americano – £2.50

Espresso – £2.50

Latte, Cappuccino, Flat White – £3.00

Hot Chocolate – £3.50

Decaf available

After Dinner Drinks

Somerset Cider Brandy 10yr (42% ABV) 25ml - £6.00

Somerset Cider Brandy 5yr (42% ABV) 25ml – £5.50

Somerset Cider Brandy Company's Pomona (20% ABV) 50ml - £4.75

Janneau Armagnac VSOP (40% ABV) 25ml – £4.60

Taylors 20-Year-Old Tawny Port (20% ABV) 50ml – £9.50

Ruby Port (20% ABV) 50ml – £4.00

Glenfiddich 12-year single malt whisky (43% ABV) 25ml – £4.75

Laphroaig 10-year single malt whisky (43% ABV) 25ml – £5.70

Wifi: BBoar Password: Bb0arTA19

Printed on 100% recycled paper

An optional service charge of 10% will be added to your bill. Please ask if you would like it to be removed. 100% of this is shared among the whole team.

GF means this a Gluten Free dish. DF means Dairy Free. N mean this dish contains Nuts

If you have a food allergy, intolerance or sensitivity, please let us know before you order your meal so we can advise you on ingredients. There is a small possibility that nut traces may be found in any menu item. Game dishes may contain shot. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. As our produce is purchased freshly each day, please be understanding if certain dishes are not available.