



Sunday Lunch – 24th September

Porlock Oyster (<i>Lemon & Tabasco</i>)	6 for £18 or 1 for £3.5
Homemade Sourdough, Soda Bread & House Butter	£3.5
Spiced Ox-Heart Skewers	(each) £4
Devilled Whitebait & Lemon Mayo'	£6.5
Duck Liver Parfait & Apple Chutney	£10
Crab & Potato Salad	£10
Saffron Stewed Aubergine, Yoghurt & Mint	£9
Grilled Sardines, Green Sauce, Garden Tomatoes & Sourdough	£8
Crispy Pigs Cheek, Fennel, Chicory & Mustard	£9
Roasted Jerusalem Artichoke, Chestnut Mushroom, Pickles & Onion Squash	£16
Grilled Red Gurnard, White Cabbage, Brown Shrimp & Spinach	£19
Rolled and Stuffed Gotherney Pork Belly, Duck Fat Potatoes & Apple Sauce	£21
Roast Cornwall Project Cull Yaw Leg, Duck Fat Potatoes & Mint Sauce	£24
Aged Hereford Beef Sirloin, Yorkshire Pudding, Duck Fat Potatoes & Horseradish	£26
Hafod Cauliflower Cheese	£6
Buttered Hispi	£4
Chopped Egg, New Potatoes, Bitter Leaves & Vinaigrette	£4
Grilled Sugar Snaps	£5

Please inform a member of staff if you have any allergens or dietary requirements. We will be happy to advise which dishes are suitable. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. All of our game may contain shot. We will apply a discretionary 12.5% service charge to all dining tables

Puddings

Apricot Souffle & Burnt Honey Ice Cream	£10
Treacle Tart & Earl Grey Ice Cream	£8
Buttermilk Pudding, Ginger Cake & Spiced Rum Prunes	£8
Affogato	£7
Madeleines	6 for £6 / 9 for £9

Cheeses

(per slice) £6.5

Sinodun Hill (<i>Fraser Norton & Rachel Yarrow</i>) (v)
Hafod (<i>Holden Family</i>)
St James (<i>Martin Gott</i>)
Rollright (<i>David Jowett</i>)
Blue Clouds (<i>Chris Heyes</i>) (v)
Harbourne Blue (<i>Ben Harris</i>) (v)

All cheeses are accompanied by Chutney & Crackers.

Digestif

Homemade Limoncello	£5
Grand Marnier (40%)	(25ml) £3.8
Cotswold Cream Liqueur (17%)	£5
Poli Micule Honey Grappa (35%)	(25ml) £3.8
Somerset Pomona Apple Brandy Digestif (20%)	£5
Sauternes, Château Delmond, Bordeaux, France (13.5%)	£5
Jurançon Moelleux, Domaine Cauhapé, France (13.5%)	£5.8
Monteagudo Pedro Ximinez Delgado Zuleta (17.5%)	£6
Ferreira Porto, L.B.V 2017 (20%)	£5
Ferreira Porto, Dona Antonia, 10 YO Tawny (20%)	£8

Teas & Coffees

We serve responsibly sourced Coffee from Roundhill Roastery and a selection of Comins Fine Tea, both produced locally in Bath. Please ask a member of the team what's on offer.

Please inform a member of staff if you have any allergens or dietary requirements. We will be happy to advise which dishes are suitable. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. All of our game may contain shot. We will apply a discretionary 12.5% service charge to all dining tables.