

Sunday Lunch Menu

All our dishes are freshly prepared using, whenever possible, local produce.

Starters

Terrine of Pork, Chicken & Duck with Pear Relish

Grilled Cornish Sprats, Green Leaf Salad

Grilled Capricorn Goat's Cheese & Provence Vegetable Tart

Mozzarella & Parma Ham Salad

Butterbean, Ham & Leek Soup, Homemade Bread

All at £5.50

Main Courses

Roast Somerset Beef (served pink) Yorkshire Pudding, Red Wine Sauce

Confit of Creedy Carver Duck with French Style Cassoulet

Roast Leg of Lamb, Rosemary Sauce

Roast Breast of Local Chicken, Sautéed Mushrooms & Bacon

Gratin of Salmon, Whiting & Sea Bream

Mature Cheddar & Leek Soufflé, Sautéed Mushroom & Tomato

All at £10.50

Desserts

Chocolate & Cognac Mousse, Preserved Orange

The Monty Parkin with Honey Sauce

Classic Tart Tatin, Vanilla Ice Cream

Selection of Lovington's Ice Creams & Sorbets

All at £5.50

Selection of Local Cheeses

£7.50

Cafetière of Fresh Coffee or Speciality Tea & Homemade Fudge

£2.95 per person

As our dishes are freshly prepared we are able within reason to cater for most food intolerances, however, we cannot guarantee that our food is totally nut free. Please bring any dietary requirements or allergies to the attention of our staff who will be happy to discuss the menu with you. We are not aware that any of our ingredients contain GM foods. All prices are inclusive of 20% VAT. Our gratuity policy is simple, if a customer chooses to tip, whether by cash or credit card, it is divided equally amongst our team.