



SUNDAY'S AT THE LODGE

Available from 12 – 4.30 pm

Starters

Roast Tomato Soup, Vegan Pesto, Balsamic Croutons

Pear and Beetroot Carpaccio, Cotswold Blue Brie, Hazelnut Salad, Sherry Dressing

Terrine of Harisa Marinated Chicken with Olives and Charred Peppers, Carrot Chutney, Focaccia Toast

Soused South Coast Mackerel, Marinated Beetroot, Fennel Salad, Pomegranate and Beetroot Dressing

Roasts

Naturally Reared, Grass Fed Sirloin of Roast Beef and Yorkshire Pudding. Aged For a minimum of 28 days

Roast Loin of West Country Pork, Pork Sage and Onion Stuffing, Apple Sauce

Breast of Charred Chicken, Filled with Cream Cheese and Sauteed Chorizo, Honey Roast Squash, Rainbow Chard, Shallot Jus

All Roasts are Served with Duck Fat Roast Potatoes, Root Vegetables, Seasonal Greens and Red wine Jus

Main Course

Pan Seared Sea Bass, Sauteed Samphire, Tomato Confit, Nduja Creamed Clams, Parsley Oil

Wild Mushroom, Spinach and Tarragon Risotto with Vegan Cream Cheese

Side Orders *(all priced at £ 3.95 each)*

Truffled Cauliflower and Smoked Cheese | Duck Fat Roast Potatoes |

Pork, Sage and Onion Stuffing | Seasonal Greens | Roast Roots

Desserts

Classic Bakewell Tart, Vanilla Ice Cream

Lemon Posset, White Chocolate and Orange Shortbread

Selection of Ice Cream and Sorbets

Selected Cheese and Biscuits with Grapes, Celery and Chutney

2 Courses at £27.95 ~ 3 Courses at £34.95

Children's Menu and Free From Menu are available on request

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not always include all ingredients. If you have a food allergy, please inform your server before ordering. Product specification sheets are also available to customers and can be found behind the bar.

All prices include VAT at the current rate.