



SUNDAY LUNCH

It is more fun to talk with someone who doesn't use long, difficult words but rather short, easy words, like "What about lunch?"

A. A. Milne

Nibbles

Three Maldon Rock Oysters £15
Shallot Vinegar, Lemon

Cauliflower Popcorn £8
Teriyaki, Soy & Sesame

Whipped Aged Feta £12
Black Olive Caramel, Sumac & Garlic Flatbreads

Elcot Allotment Pot £12
Garden Vegetable Crudites, Guacamole, Rye Soil

Tom Collins £12
Gin, Lemon, Soda Water

Camparinio £8
Cranberry, Pineapple, Lime, Elderflower (0%)



Starters

Soup of the Day £8
Changes with the Seasons

New Season English Asparagus £12
Black Truffle, Cured St Ewes Egg

Hand Dived Orkney Scallops £20
Caramelised Shallot & Apple, Crispy Bacon

Confit Duck Salad £14
Pomegranate, Crispy Onions, Honey Dressing

48 Day Aged Beef Tartare £16
Egg Yolk Jam, Worcestershire Sauce, Sourdough

Ragstone Goats Cheese £12
Salt Baked Beetroot, Hazelnuts & Pickled Red Onion

Sunday Roasts

Rare Breed Roast Pork Belly £20

Slow Roasted Hampshire Beef £24

Served with Yorkshire Pudding,
Duck Fat Roasties, Roasted Root Veg,
Red Cabbage & Jus

Mains

Chicken Milanese £23
Add fries, £4
Aubergine Caponata, Wild Garlic Mayo

English Pea & Mint Risotto £20
Fried Chickpeas & Sicilian Lemon Oil

Slow Cooked Hampshire Pork Shoulder Rigatoni £19
Fennel & Smoked Cheddar

Roasted Atlantic Cod £29
Nettle & Smoked Almond Pesto



Something on the Side....

Marinated Heritage Tomatoes & Basil | Tenderstem Broccoli, Flaked Almonds & Confit Shallots
Salted Fries | Steamed & Minted New Potatoes | Duck Fat Roasties | Rocket & Aged Parmesan
£6

Sticky Toffee Pudding
Mascarpone Ice Cream

Vanilla Panna Cotta
Rhubarb & Ginger Snap

Chilled Coconut Rice Pudding
Pineapple & Lime Salsa

Puddings £9

Ice Creams & Sorbets
£2.50 per scoop

Bombolini
Raspberry Sorbet

Raspberry Crème Brûlée
Lemon Almond Biscotti

Godminster Cheddar & Somerset Brie
Grapes, Chutney, Crackers

SMALL
LUXURY
HOTELS
OF THE WORLD