



Easter Sunday Lunch

Sunday 21st April 2019

Starters

Salmon fishcake, buttered spinach, sorrel sauce
Spring minestrone, garden herbs, pasta
Asparagus crostini, lovage pesto
Heritage beetroot salad, fregola, ricotta and toasted hazelnuts
Smoked pork & pistachio terrine, Homewood piccalilli and our own sourdough
Caramelised red onion and White Lake goat's cheese tart, honey, crispy shallot

Mains

Spring shoulder of lamb, studded with garlic and rosemary, minted lamb gravy
Seabass cooked on the plancha, onion fritters, cucumber and mint
Quinoa and wild garlic cakes, spiced aubergine and romesco sauce
Roasted pork 'Porchetta' stuffed with sage, pine nuts and garlic, Somerset jus
Slow-cooked sirloin of beef, Yorkshire pudding, spiced carrots and pan gravy
Roasted thyme and garlic chicken, English mustard, pigs in blankets, bread sauce
Farmhouse nut roast, root mash and wine braised shallots
Grilled sole, nut butter and parsley

...All served with farm vegetables, roast potatoes and cauliflower cheese for the table

Desserts

Warm sticky toffee pudding, caramel sauce, vanilla ice-cream
Raspberry pavlova, passion fruit curd and caramelised apple
Homemade honeycomb, vanilla ice-cream, hot chocolate sauce
Rhubarb crème brûlée, garden rosemary shortbread
Profiteroles, chocolate and salt caramel ganache, hot chocolate sauce
Artisan cheese (Westcombe, Bath Blue and Soft, Francis), wheat wafers,
house apple and grape chutney

Two courses £22.50

Three courses £27.50

Please let us know if you have any allergens or dietary requirements

