



## SUNDAY LUNCH

### NIBBLES while you wait!

- Rustic breads, garden infused oil, home smoked salt V £4.75
- Buffalo chicken wings, blue cheese dip £4.95
- Olives, bay, sun blushed tomatoes, lemon GF/DF/VE £3.25

### STARTERS & SMALL PLATES

- Shredded ham, kale & pasta soup, finished with Parmesan served with proper bread & butter £6.00
- Potted game with piccalilli and granary bread GFO £7.25
- Wild mushrooms & Old Lyburns cheeses soufflé V GF £8.25
- Chicken Caesar salad, anchovies, bacon lardons, Old Lyburns shavings, Ceaser dressing £7.50/14.75

### THE MAINS

- Angus & Hereford sirloin of beef, cooked rare, Yorkshire pudding £18.25
- Happy 'Somerset' lemon & thyme chicken, pigs in blankets £16.75
- Slow roast 'Downland farm' pork belly, apricot & sage stuffing, applesauce, cracklin' £16.95
- Wiltshire lamb shoulder, cranberry & rosemary gravy, mint Verdi GF £17.50
- Roast squash and chickpeas with apricot spice sauce GF VE £13.75
- Wild mushroom & chestnut suet pudding, roast vegetables, crispy kale GF VE £13.75
- Spiced Monkfish tail, basmati rice, masala sauce GF £18.50

Seasonal Bromham vegetables to share

Please tell us if you have any food allergies or intolerances or if you require further information on ingredients used in our dishes.

We have stated which dishes are gluten free, but others can be adapted to suit so please ask for advice.

Some of our dishes contain nuts and nut oils which may not be listed on the menu.

Some of our game dishes may contain shot.

GF – Gluten Free, GFB Gluten Free Bread option, V - Vegetarian, P - Pasteurised, UP – Unpasteurised

## PUDS

CHOCOLATE & ROCK SALTED CARAMEL TART Honeycomb, Clotted Cream	£7.50
PEANUT BUTTER CHOC ICE Caramelised Banana, Nut Brittle	£7.25
WARMED TREACLE TART Cinnamon Ice Cream	£7.25
CHILLED SEVILLE ORANGE SOUFFLE Pistachio shortbread	£6.95
STICKY TOFFEE PUDDING Sticky Toffee Sauce, Vanilla Ice Cream	£6.95
TRIO OF PUDS TO SHARE Chocolate & Rock Salted Caramel Tart, Peanut Butter Parfait, Sticky Toffee Pudding	£15.95
HOMEMADE ICE CREAMS & SORBET Vanilla Ice Cream, Espresso & Chocolate Shard GF V Black Forest Ice Cream, Hot Chocolate & Amaretto Sauce GF V Pear & Cinnamon Ice Cream, Gingerbread V Blood Orange Sorbet, Orange Slices GF DF VE	£6.95

## PUDDING WINE

Recioto Valpolicella DOC, Bertani 2014, 75ml	£8.30
The Noble Wrinkled Riesling, d'Arenberg 2016, 75ml	£5.25
Muscat de Saint Jean de Minervois, Domaine de Barrou, 75ml	£5.05
Late Harvest, Tokaji Katinka, 75ml	£7.70

## WEST COUNTRY CHEESES

Choose 3 for £8.95 or 5 for £11.95

All cheeses are served homemade crackers, celery, dates and quince jelly

Quickes extra mature cheddar 24 month aged CM/ P

'Staircase of flavours' rich, creamy, savoury with a lovely mellow caramel note, Devon

Bath Blue CM/P/V

Award Gold & silver at the 2018 British cheese awards, Somerset

Ashlynn GM/UP/V

Fabulously buttery, lemon sharpness, ash coated, Worcestershire

Cotswold Blue Veined Brie CM/P/V

Rich, creamy, goes great with pear, Gloucestershire

Godminster Organic Cheddar CM/P/V

Rich depth, creamy and smooth, Somerset

CM – Cows milk, GM – Goats milk, P – Pasteurised, UP- Unpasteurised, V- Vegetarian

Wherever possible we buy our ingredients from local farmers and growers. Our menus change regularly to make the most of the fresh crop and local specialities. Our meat is all free range and comes from local farms & butchers. Pork comes from David at Downland Farm Produce where he rears animals in a natural environment. The pigs live happily in natural surroundings all year round. Our other butchers are Walter Rose, Devizes. Our fish comes from British waters, supplied through Kingfisher of Brixham. Their ethos on freshness is 'local sourcing means fresher fish.' Lovejoys provide us with local vegetables from Bromham. Our Free-range eggs come from happy chickens at Southview, Corsham. Dry goods from Ashton Farms, Semington. Cheeses come from the surrounding area.

All our cakes and biscuits are baked on the premises; gluten free alternatives are available on request. Jams, chutneys, and sauces are made freshly in our kitchens. We churn our own ice cream using West Country milk & cream.