



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
- Sticky pork ribs in BBQ sauce GF/DF £5.75

STARTERS & SMALL PLATES

- Asian flavoured tomato soup, chick pea croutons, roti bread V/VE/DF/GF £6.25
- Wild Mushroom & tarragon pate, pickled pear, sour dough toast V GFO £6.95
- Brixham hand-picked crab filled pancake, lemon hollandaise, garden shoots £9.95
- 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 GFO £16.75
- Slow roast 'Downland farm' pork belly, apricot & sage stuffing, apple sauce, cracklin' £16.95
- Wiltshire lamb shoulder, cranberry & rosemary gravy, mint Verdi GF £17.50
- Coconut chickpea & red pepper curry, fennel & star anise rice, sesame pak choi salad DF GF VE £13.75
- Curried fish cakes, crispy poached egg, Bromham greens GFO £16.75
- Asparagus, pea and mint gnocchi, radish confetti, veg top pesto VE/V/DF/GF £13.75

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, GFO-Can be adapted to make gluten free, V-Vegetarian, VE-Vegan, DF-Dairy Free, DFO- Can be adapted to make dairy free, P-Pasteurised, UP-Unpasteurised

PUDS

CHOCOLATE & ROCK SALTED CARAMEL TART V £7.25
Honeycomb, Clotted Cream

PEANUT BUTTER CHOC ICE GF V £7.25
Caramelised Banana, Nut Brittle

VANILLA POACHED PEACH £6.50
Apricot & Almond Crumb, Raspberry Sorbet

STRAWBERRY & PIMMS FLAN £6.50
White Chocolate Sauce, Orange Cream

STICKY PEAR PUDDING V/VE/DF/GF £6.75
Salted Caramel & Coconut Ice Cream

TRIO OF PUDS £15.50
Chocolate & Rock Salted Caramel Tart, Vanilla Poached Peach, Strawberry & Pimm's Flan

HOMEMADE ICE CREAMS & SORBET £6.75
Vanilla Ice Cream, Espresso & Chocolate Shard GF/V
Mint Choc Chip, Peppermint Creams GF/V
Decadent Strawberry Meringue, Shortbread Biscuit GFO/V
Raspberry Sorbet, Crispy Mint V/VE/GF/DF
Strawberry Sorbet, Purple Basil V/VE/GF/DF
Pear Sorbet, Maple Almonds V/VE/GF/DF

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 + 1 from the EAST MIDLANDS CHEESE
Choose 3 for £8.95 or 5 for £10.95
All cheeses are served homemade crackers, celery, dates and quince jelly

Red Leicester – Sparkenhoe Vintage 18 months mature CM/UP
A wow cheese with a unique taste. Exaggerated caramel flavours and strong, Leicestershire.

Bath Blue CM/P/V
Award Gold & silver at the 2018 British cheese awards, Somerset

Clara's Goats Cheese GM/UP/V
Fabulously buttery, lemon sharpness, Worcestershire

Tunworth Hampshire Camembert CM/P/V
Rich, creamy, goes great with pear, Hampshire

Godminster Organic Cheddar CM/P/V
Rich depth, creamy and smooth, Somerset

CM – Cow's 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, Devides. 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.