



SUNDAY ROAST

12.00-5.00pm

NIBBLES

Bromham Beetroot Hummus & Crispbread Snaps N/V £3.50

Rustic Breads - Our Wild Mushroom Sour Dough, Rosemary & Olive Focaccia, Balsamic Oil Dip V £4.75

Pork Scratching's, Iford Apple Sauce GF £3.75

Sticky Chilli Chicken Wings, Bath Blue Cheese Dip £4.75

STARTERS or BIGGER

Lentil & Tarka Dhal with Spinach, Yoghurt, Apricot & Ginger Chutney DF/GF/VE £7.50/£15.00

Loch Duart Home Cured Salmon, Pickled Cucumber & Apple Cider Vinaigrette, Seeded Whole meal £10.00/£20.00

Wiltshire Ham & Green Pea Soup, Organic Seeded Farmhouse & Butter £6.95

Chicken Caesar, Cos Lettuce, Anchovies, Bacon Lardons, Old Lyburns Shavings, Croutons, Ceaser Sauce GF £8.25/£16.50

Dorset Charcuterie, Olives, Pickles, our Lightly Spiced Tomato Chutney £8.50/£17.00

Chicken Liver Parfait, Pickled Vegetables, Organic Seeded Toast £7.75

ROAST'S & OTHER MAINS

Portobello Mushroom Kiev, Summer Roast Vegetables, Warmed Cashew Ago Blanco Sauce, Dukka DF/GF/N/VE £15.00

Rose Harissa, Rice, Pea & Broad bean Stuffed Bell Pepper, Local Leaves & Bromham Roast Vegetables DF/GF/VE £15.00

Beer Battered Cod & Fat Chips, Minty Mushy Peas, Tartare, Lemon DF £16.00

Stokes Farm Angus & Hereford Sirloin of Beef, Cooked Rare, Yorkshire pudding £18.75

Free Range Turkey, Pig in Blanket, Cranberry Sauce GF £18.50

Slow Roast 'Downland Farm' Pork Belly, Apricot & Sage Stuffing, Apple Sauce, Crackling GF £18.00

Wiltshire Lamb Shoulder, Cranberry & Rosemary Gravy, Mint Verdi £18.50

All Roasts are served with Seasonal Bromham Vegetables & Roast Potatoes to Share

Allergen Info

N, Contains Nuts V, Veggie friendly VE, Vegan friendly, GF, Gluten free, DF, Dairy free, ~ Please ask a member of our Perfect Team for gluten friendly options.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes. CM-Cow's Milk, GM-Goats Milk, P-Pasteurised, UP-Unpasteurised



Scan the code to peruse our Palate
Tickling Drinks list, Quaffing & Gin
menus!

PUDS

STICKY TOFFEE PUDDING V £7.25

Sticky Toffee Sauce, Marshfield Vanilla Ice Cream

STRAWBERRY & RASPBERRY BAKEWELL TART GF/VE £6.95

Strawberry Sorbet

ORANGE MARMALADE & SULTANA CROISSANT & BUTTER PUDDING V £6.95

Proper Custard

WARMED CHOCOLATE BROWNIE V £7.25

Mixed Berries, Honey combe

Our Allotment, STAWBERRY PAVLOVA V £6.95

Chantilly Cream

ICE CREAMS & SORBET V £6.95

Marshfield Vanilla Ice Cream, Espresso & Chocolate Shards GF/V

Very Chocolate Ice Cream & Brownie Bits, Caramel Sauce V

Pear Sorbet, Ginger Snap V

Strawberry Sorbet, Mint GF/VE

Iford Cider Sorbet GF/VEOver 18's only !!!

PUDDING WINE

Norton Cosecha Tardia, Half, Argentina 2018, 75ml £5.25

Recioto Valpolicella DOC, Bertani 2014, 75ml £8.50

Muscat de Saint Jean de Minervois, Domaine de Barrou, 75ml £5.85

Late Harvest, Tokaji Katinka, 75ml £8.00

Domaine Baumard Carte d'Or Coteaux du Layon, France 2017, 75ml £6.25

WEST COUNTRY CHEESES

Choose 3 for £9.50 or 5 for £12.50

Crackers, Celery, Dates, Fig Relish N

Wyfe of Bath CM/P/V

Matured for over 12 months, the extra mature is slightly harder than its younger self but still has the recognisable succulent, nutty and creamy taste along with an extra tang of flavour, Organic, Kelston, Bath.

Baronet CM/GF/P

Soft Pasteurised Jersey cow's milk cheese, rich, creamy, buttery and smooth. Organic, Neston, Wiltshire.

Bath Blue CM/GF/P

Full flavoured sweet creamy cheese of distinctive character has been internationally recognised by the many awards it has won.

World Cheese Awards Champion Cheese in 2010 and Best Blue and English Cheese in 2007. Organic, Kelston, Bath.

Lypiatt CM/GF/P

Mould ripened, Chevre-style, charcoaled and matured for at least 2 weeks, Organic, Neston, Wiltshire.

Coastal Cheddar CM/P/V

Rugged mature cheddar. Aged for up to 15 months for a deliciously sweet & distinctive flavour. Calcium crystals often form naturally in the cheese and are a sign that it has reached its optimum maturity. Litton Cheney, Dorset.

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 Chris 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, 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, Bowerhill