



SUNDAY ROAST

12.00-2.30pm

NIBBLES

Wild Mushroom Sour Dough, Rosemary Focaccia, Our Mixed Olives, Balsamic Oil V £4.95

Roasted Heritage Carrot Hummus & Crispbread Snaps N/V £3.75

Pork & Pickle Sausage Roll, Tomato Chutney £4.75

Buffalo Chicken Wings, House Slaw £5.25

STARTERS

Leek & Potato Soup, Coastal Cheddar & Wild Garlic Scones V £6.75

Five Spice Chicken Drumsticks, Peanut Dipping Sauce N £7.00

Lentil & Tarka Dahl, Spinach, Apricot & Ginger Chutney, Vegan Yogurt DF/GF/VE £7.75

Dunkeld Scottish RSPCA 'A' Graded Smoked Salmon, Crème Fraiche, Pickled Cucumber, Granary Bread £8.75

ROASTS & MAINS

Slow Cooked Shoulder with Crisp Belly of Wiltshire Lamb, Cranberry & Rosemary Gravy, Mint Verdi GF £19.25

Stokes Farm Angus & Hereford Sirloin of Beef, Cooked Rare, Yorkshire Pudding, Red Wine Gravy £19.75

Crisp Pork Belly, rolled and filled with Apricot & Sage Stuffing, Apple Sauce £18.75

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

Cornish Plaice Fillet, Lemon & Garlic Crust, New Season Potatoes, Bromham Greens GF £23.50

Lentil & Tarka Dahl, Spinach, Yoghurt, Apricot & Ginger Chutney DF/GF/VE £15.50

Braised Portobello Mushrooms, Charred Chicory, Spelt, Tofu Dressing & Almond & Kale Pesto DF/GF/N/VE £15.75

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

EATON MESS V £6.75

Vanilla Ice Cream & Basil

APPLE, PEAR & RHUBARB STUDDLE V £7.25

Vanilla Custard

BANOFFEE CRÈME BRULEE GF £6.75

Peanut Cookies

BAKEWELL TART V £7.25

Crème Fraiche Sorbet, Raspberries

STEAMED CHOCOLATE PUDDING DF/V/VE £7.25

Chocolate Sauce, Orange Sorbet

ICE CREAMS & SORBET V £7.00

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

Very Chocolate Ice Cream & Sticky Toffee Bits, Caramel Sauce V

Succulent Strawberry, Shortbread, Meringue, White Chocolate Shears, Strawberry Sauce V

Pear Sorbet, Ginger Snap V

Blood Orange Sorbet VE

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 £13.50

Crackers, Celery, Dates, Fig Relish N

Baronet CM/GF/P

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

Royal Basset Blue CM/GF/P/V

This is a stunning soft blue cheese named after the Wiltshire town of Royal Wootton Bassett. This Bassett Blue is a labour of love taking three weeks to develop needing constant attention. Organic, Brinkworth, Wiltshire

Culpeper CM/GF/P

Rolled herb covered Neston cheese. Named after the 17th century English botanist, herbalist, physician, and astrologer Nicholas Culpeper. Organic, Neston, Wiltshire.

Lypiatt CM/GF/P

Mould ripened, Chevre-style, charcoaled and matured for at least 2 weeks. Hand rolled Cheese in fragrant herbs. 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, our 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 Barn reared eggs come from happy chickens at Southview, Corsham. Dry goods from Ashton Farms, Bowerhill