



SUNDAY ROAST

12.00-4.00pm

NIBBLES

Tomato & Olive Focaccia, Balsamic Oil, DF/V/VE £5

Roast Chickpea Hummus & Almond Dukka, Crispbread Snaps N/V £4

Marinated Olives DF/GF/V/VE £4

STARTERS

Pumpkin & Sage Soup, Savoury Granola, Bread & Butter N £8

Mushroom & Chestnut Pate with Tarragon & Cranberries, Crispbreads DF/GF/V/VE £8.5

Grilled Pear, Pickled Walnuts & Coastal Cheddar Toast N £8.25

Mulled Wine-Cured Salmon, Citrus Salad GF £10

Lentil & Tarka Dahl, Spinach, Coriander Flat Bread, Mint & Cucumber Yogurt DF/V/VE £9/£17.50

ROASTS, MAINS

Wiltshire Leg of Lamb, Mint Jelly, Cranberry & Rosemary Gravy GF £21.5

Stokes Farm Angus & Hereford Sirloin of Beef, Cooked Rare, Yorkshire Pudding, Red Wine Gravy £22

Roast Organic Turkey, Pig in Blanket, Apricot & Sage Stuffing, Cranberry Sauce GF £23

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

Portobella Mushroom Kiev, Dukka, Ago Blanco Sauce, Vegan Roast Potatoes DF/GF/N/V/VE £18

Ale Battered Catch of the Day & Fat Chips, Minty Mushy Peas, Tartare, Lemon DF £18.5

A BIT on the SIDE

Garden Salad, Mustard Dressing V/GF/DF £5

Seasonal Greens GF/V £5

Roast Heritage Root Vegetables £5

Rosemary & Sea Salt Skinny Fries DF/GF/VE £5

Winchester Old Lyburns & Truffle Fries GF/V £6

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

PUDS

STICKY TOFFEE PUDDING V £8

Sticky Toffee Sauce, Vanilla Ice Cream

TREACLE SPONGE £7.75

Proper Custard

PEAR TREE CHRISTMAS PUDDING £8.5

Brandy Sauce

CLEMENTINE POSSET, CRANBERRY COMPOT GF £7.5

Cinnamon Palmier

DARK CHOCOLATE TORTE DF/GF/N/V/VE 8.5

Poached Pear

ICE CREAMS & SORBET V £8

Vanilla Espresso, Shortbread, Chocolate Shards V

Pear Sorbet, Spiced Pear, Almond Crumble, Honeycomb N/V

Honeycomb Ice Cream, Chocolate Ice Cream, Blackberry puree White Chocolate sauce V/GF

PUDDING TIPPLES

Muscat de Saint Jean, Domaine de Barroubic, *France*

Sauternes, La Fleur d'Or, *France*

Late Harvest, Tokaji Katinka, Patricius, *Hungary*

Riesling Auslese, Hattenheim Nussbr, *Germany*

Recioto Valpolicella DOC, Bertani, *Italy*

75ML

Bottle

£8.50

£42.00

£10.50

£43.00

£10.20

£50.00

£11.00

£53.00

£12.80

£62.00

BRITISH CHEESES

Choose 3 for £10, 5 for £14.5

Crackers, Celery, Pear Jelly N

Bix English Brie CM/GF/P

A triple-cream cheese, a classic of the French Parisian style. Extra cream is added to the milk before making the Bix cheese, ensuring it has a rich, delectable flavour and smooth texture. Oxfordshire.

Blue Murder CM/V/GF/P

Blue Murder is softer and creamier than many blues. It has a thin, grey-white rind. Aberdeenshire

Wyfe of Bath GM/GF/UP

Wyfe of Bath is made with organic cows' milk, from a recipe inspired by Gouda, by Graham Padfield at Park Farm in the village of Kelston, on the outskirts of the historic city of Bath. Gold winner cheese awards 2017. Kelston. Bath

Rutland Red CM/GF/P

Made using a traditional recipe, Rutland Red is buttered, cloth-bound and matured for six months to produce a flaky, open texture cheese with a slightly sweet, caramelised flavour and rich golden orange colour. Award winning cheese winning 3 golds at the Global Cheese Awards and 4 golds and the Tesco Red Leicester Trophy at the International Cheese awards, Long Clawson, Leicestershire.

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 Free-range eggs come from happy chickens at Southview, Corsham. Dry goods from Ashton Farms, Bowerhill