



Sharing board
for a family of four

A selection of roast meats, served with all the trimmings, Yorkshire Puddings, Roast potatoes, selection of seasonal vegetables, Vegetable gratin, Bread sauce, stuffing and jugs of gravy, served for all to share

Whole roast chicken
for a family of four,
served with all the trimmings, Yorkshire Puddings, Roast potatoes, selection of seasonal vegetables, Vegetable gratin, Bread sauce, stuffing and jugs of gravy, **£40**

TO START...

Pea and Mint soup topped with a poached free range hens egg £6.25

A salad of roasted beetroot, broad beans and Woolley tomatoes, basil pesto £6.00

Charcuterie of French saucisson with Georges chutney and chargrilled bread £7.50

Bruschetta of braised octopus in a tomato, garlic and smoked paprika ragout. £8.50

AS A MAIN...

Roast Sirloin of Church Farm beef, Yorkshire pudding and real roast gravy £16.50

Slow roast belly pork, our own apple sauce, stuffing, Yorkshire pudding & gravy £14.50

Roast Chicken, stuffing, bread sauce, Yorkshire pudding and roast gravy £14.50

Roast local venison with quince and apple jelly, Yorkshire pudding and roast gravy £14.50

Confit of lamb with fresh mint sauce, Yorkshire puddings and roast gravy £15.50

Whole grilled plaice with tartar sauce, mined peas, and sautéed potatoes £15.50

Sweet potato & chickpea ragout in a tomato Romesco sauce with pickled cauliflower & onion bhaji
£13.50

The above are served with roast potatoes & a selection of seasonal vegetables, if you would like extra vegetables or gravy we are happy to send more, please, just ask.

**IF YOU WOULD PREFER YOUR GRAVY SEPERATE IN A JUG PLEASE
LET THE TEAM KNOW.**

For children's menu, see over

For our Small guests,

A mini Sunday roast, with meat of their choice of today's roast, with all the trimmings and
Yorkshire Pudding

or

Goosey Macaroni cheese.

£8.50 with a free dessert of

Warm chocolate brownie with homemade vanilla ice cream

or

A cone of Homemade Ice cream, their choice of flavour (vanilla, caramel, chocolate or
strawberry)

TO FINISH..... All desserts £6.50

Apple and pear Crumble served with homemade honey and cinnamon ice cream

Rich chocolate mousse with salted caramel sauce

Lemon posset, oat crumble and chocolate sorbet

Vanilla crème brulee with a compote of berries & homemade shortbread

George's cheese board with,

Wookey Hole Cheddar, Dorset Blue Vinney and ripe Somerset Brie

Served with our own chutney, biscuits, grapes and celery. £7.95

DON'T FANCY A PUDDING? TAKE A LOOK AT OUR HOMEMADE CAKES

COFFEE....Made with Italy's finest Musetti coffee

Cafetiere	£2.50	Latte	£2.50	Hot Chocolate	£2.75	Espresso	£2.20
Cappuccino	£2.50						
Selection of Teas	£2.00	Americano	£2.50				
Liqueur Coffee	£6.50	Double Espresso	£2.50				
Babycino	£1.50						

Don't fancy a pudding...

**Have a gander at our cake table
in "The Pantry"
for today's treats,
freshly baked by Grace and Toni**

We have a great
selection of Dessert
wines and Ports
available by the glass –