



**SUNDAY LUNCH WINTER MENU 2019**  
**2 COURSES £26 - 3 COURSES £32**

**PRE-DINING TIPPLES**

BELLINI, PEACH, Prosecco di Valdobbiadene DOCG NV Veneto Italy	£9
OLD FASHIONED, Whiskey, Angostura bitters, sugar and water	£9.50
DARK & STORMY, Rum, Ginger beer, lime and bitters	£9.50

**STARTERS/MAINS**

BREADS AND DIPS, sun blushed tomatoes, Hummus, extra virgin olive oil balsamic and olives (V)	£8
FLAKED POACHED SALMON, diced smoked salmon and marinated salmon bound with natural yogurt, sweet mustard dill mayonnaise, poppy seeded biscuits	£9/£18
SEASONAL SOUP WITH CROUTONS, bread and butter (V)	£8
GODMINSTER CHEDDAR BON BONS, spiced apple puree, pickled Apple Endive walnut seeded salad (V)	£8/£16
WHIPPED EWES CURD WITH ROASTED BUTTERNUT SQUASH, Basil oil and candied walnuts (V)	£9/£18
PORTLAND CRAB, pickled pear, crispy sesame seed biscuits	£13/£26
SLOW COOKED PEDIGREE PORK BALLONTINE, with pickled and roasted beetroots	£10/£20

**MAINS**

ROAST SIRLOIN OF BEEF WITH A YORKSHIRE PUDDING, caramelized onion purée, red wine sauce	£24
ROAST CORN FED CHICKEN BREAST, CRISPY PANCETTA, Madeira sauce	£18
SLOW COOKED SHOULDER OF LOCAL LAMB, onion puree, port wine sauce	£23
HONEY ROASTED CREEDY CARVER DUCK BREAST, celeriac puree cassis sauce	£25
RISOTTO OF PORCINI MUSHROOMS WITH SAUTEED SHIMEJI AND OYSTER MUSHROOM, Crispy parsnips, truffle oil (V)	£18
GRILLED MARKET FISH, TAGLIATELLE OF HERITAGE CARROTS	£25
Fregola Pasta, Jerusalem Artichoke puree Noily Prat sauce	
CLAYTON'S GRILLED FISH AND CHIPS, seasonal vegetables white wine fish sauce	£20

**ALL ROASTS SERVED WITH ROAST DUCK FAT POTATOES & SEASONAL VEGETABLES**

**SIDE ORDERS**

BREAD AND DIPS	£6
SWEET POTATO FRIES	£6
ROSEMARY BUTTERED HERITAGE CARROTS	£5
FRIES	£5
CLAYTON'S CHIPS	£5
SELECTION OF SEASONAL VEG	£5
SALAD LEAVES with English dressing	£5
CORNISH NEW POTATOES with chives and butter	£5

**PUDDING TIPPLES**

ESPRESSO MARTINI - £9.50	BRANDY ALEXANDER - £9.50	PUDDING WINE - £5.50
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**PUDDINGS**

STICKY TOFFEE PUDDING, with caramel sauce Honeycomb ice cream	£8
PASSION FRUIT CREME BRULEE, BURNT WHITE CHOCOLATE, passion fruit sorbet	£9
VANILLA PANNA COTTA, OAT CRUMBLE WARM APPLE PUREE, green apple sorbet	£8
SALTED CARAMEL CHOCOLATE MOUSSE with Frosted Almonds, caramelized oranges, blood orange sorbet	£9
THREE SCOOPS OF ICE CREAM, Guinness, Caramelized walnut, Lavender blossom, Madagascar Vanilla, Honey comb, Chocolate	£7
THREE SCOOPS OF SORBET, Blood Orange, Passion fruit, Blackberry, Lemon, green apple	£7
SELECTION OF BRITISH CHEESE AND BISCUITS (ADD PORT £5.00)	£12
Wife of Bath, hard cheese sweet and rich, Tunworth Soft, Godminster Cheddar, Beckham Blue, Rosary Goats cheese & Winsade cheese	

**IF YOU HAVE ANY ALLERGIES, PLEASE INFORM YOUR SERVER AND ASK FOR THE ALLERGEN MENU**