



SUNDAY MENU

12PM-8.30PM

STARTERS

SOUP OF THE DAY, ARTISAN BREAD GF (V)	6.
PIGEON BREAST, LEG BON BON, ALLIUMS, JUS GF	7.5. C
LIGHTLY CURED SEA TROUT, EWES CURD, HERITAGE TOMATO, OLIVE OIL GF	7.
MALT GLAZED PIG CHEEKS, CAULIFLOWER VELOUTE, CRISPY SHALLOTS, CIDER GF	7.
OCTOPUS SALAD, PICKLED VEGETABLES, NASTURTIUM GF	7.5
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BEETROOT CARPACCIO, WHITE NANCY MOUSSE, WALNUT TUILE GF	7.

ROAST LUNCH

ROAST SIRLOIN OF BEEF GF	15.
ROAST RUMP CHERRY ORCHARD FARM LAMB GF	18.
COURGETTE, NUT & LEEK EN CROUTE (V)	12.
ROAST BREAST OF CHICKEN GF	13.

ALL SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES, SEASONAL VEGETABLES

SEE BLACKBOARD FOR DAILY SPECIALS

MAINS

PAN ROASTED HAKE, CRAB GNOCCHI, CRAB BISQUE, COURGETTE GF	19.
8 OZ SIRLOIN STEAK, TOMATO, ROCKET, TRIPLE COOKED CHIPS GF	20.
THE WHITE HORSE BURGER, HEREFORDE BLUE, TRIPLE COOKED CHIPS	14.
REAL ALE BEER BATTERED WHITE FISH, PEA PUREE, TRIPLE COOKED CHIPS, TARTARE SAUCE GF	13.
RISOTTO OF SOMERSET BRIE, CELERY, CANDIED WALNUTS, PARMESAN CRISP GF	13.
SMOKED SALMON & CRAYFISH SALAD, HONEY & ORANGE DRESSING GF	12.
GUINEA FOWL, PRESSED LEG, ORANGE PUREE, CHICORY, BURNT ONION, GIROLLES, FEUILLETEE, JUS GF	20.

SIDES

TRIPLE COOKED CHIPS	3.
CAULIFLOWER CHEESE	3.
TENDERSTEM BROCCOLI	3.
HOUSE SALAD	3.

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE A VARIETY OF ALLERGENS ARE PRESENT. IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING
GF INDICATES THESE DISHES CAN BE GLUTEN FREE



PUDDINGS

DOUBLE CHOCOLATE DELICE, COCOA NIB TUILE <small>GF</small>	7.5
ETON MESS <small>GF</small>	7.
STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, VANILLA ICE CREAM	6.5
LEMON & BASIL PANNA COTTA, SUMMER BERRIES <small>GF</small>	6.5
PISTACHIO PARFAIT, CHOCOLATE MOUSSE, MERINGUE, RASPBERRIES <small>GF</small>	7.
WEST COUNTRY FARMHOUSE CHEESE SELECTION, APPLE CHUTNEY, OATCAKES, <small>GF</small>	9.

COFFEE & TEA

ESPRESSO 2.00, DOUBLE ESPRESSO 2.20
 AMERICANO 2.20, CAPPUCCINO 2.40
 LATTE 2.40 FLAT WHITE 2.20
 LIQUEUR COFFEE WITH CREAM, WHISKY,
 TRIPLE SEC, BRANDY 5.95
 LOOSE LEAF TEA 2.25
 ASSAM, LAPSANG SOUCHONG, EARL GREY
 JASIMINE, PEPPERMINT, GREEN, BREAKFAST
 RED BERRY 2.50

AFTER DINNER COCKTAILS

8.

ESPRESSO MARTINI

ESPRESSO, WHITE CHOCOLATE & VANILLA LIQUEUR,
 BORGETTI , DOUBLE CREAM

CHOCOLATE ORANGE MARTINI

HOME-MADE CHOCOLATE LIQUEUR, FRESH SQUEEZED
 ORANGE, AZTEC CHOCOLATE BITTERS

LIQUID LEMON MERINGUE

HOME-INFUSED VANILLA VODKA, FRESH SQUEEZED
 LEMON JUICE, SYROP DE GOMME, EGG WHITE

DESSERT WINE & PORT

DOMAINE DE DURBAN MUSCAT DE BEAUNE DE VENISE 2010 5.00 (€20 / HALF BOTTLE)

GRAHAMS LATE BOTTLE VINTAGE 4.60 GRAHAMS FINE WHITE PORT 4.60