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**Bar & Kitchen**

**SUNDAY LUNCH MENU**

**TO START**

**Soup of the day** served with rustic roll (v, gf) £6.50

**Fried somerset brie** with stewed grapes and beetroot slaw (v) £6.50

**Grilled black pudding** served with hash brown , bacon and mustard mayo £6.50

**Classic prawn cocktail** with shredded iceberg – tomato -cucumber – Marie rose sauce – bloomer bread £6.50

**Duck and pork pate** served with plum and apple chutney – toast £6.50

**Chicken tikka salad** – mango – poppadom – naan £6.50

**To follow**

**All served with a selection of vegetables and potatoes, jug of gravy – Yorkshire pudding**

**Roast beef and Yorkshire pudding** – horseradish sauce £16.95

**Roast pork and stuffing** – apple sauce £15.95

**Roast turkey and stuffing** cranberry sauce £15.95

**Roast lamb** and mint sauce £16.95

**Castle fish pie** - cod – salmon – prawns – mash and cheddar topping £16.95

**Wild mushroom and spinach pasta** with truffle oil and parmesan (v) £14.95

**Vegetarian roast dinner** £14.95 (v)

**SIDE ORDERS**

**Cauliflower Cheese**

**6 Pigs in Blankets**

**Roast Potatoes**

**Yorkshire Pudding**

**All £4.00 Each**

**to end**

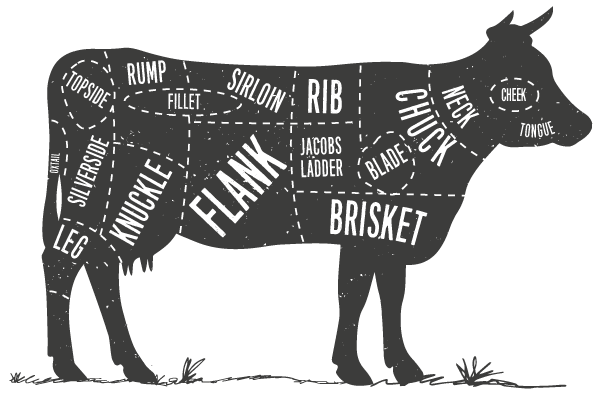
Sticky toffee pudding served with rum and raisin ice cream and ginger crumb (v) £6.50

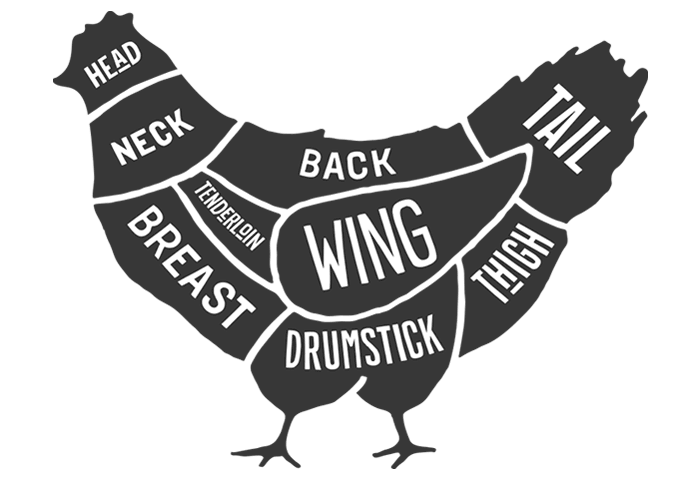
Chocolate Brownie – Coconut Ice Cream – Berries (V) GF £6.50

Apple and Berries Crumble served with Vanilla Custard (V) £6.50

Lemon Posset served with Meringue and Shortbread (V) £6.50

Selection of Cheese and Biscuits £11.00





If you have any food allergies. Please let a member of staff know and we will be happy to cater for you –(v – vegetarian/VE -vegan/GF – Can be made Gluten Free on Request