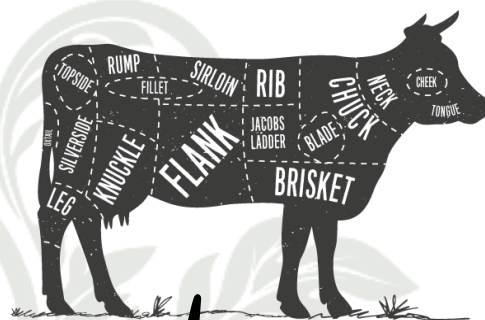


1189

Bar & Kitchen



Sunday Lunch Menu

To Start

Soup of the Day (v,gf) £6.50
with a rustic bread roll

Fried Somerset Brie (v) £6.50
with stewed grapes & beetroot slaw

Grilled Black Pudding £6.50
with hash brown, bacon and mustard mayo

Classic Prawn Cocktail £6.50
in Marie Rose sauce, with shredded lettuce,
tomato & cucumber, and bloomer bread

Duck & Pork Pâté £6.50
with plum & apple chutney, and toast

Chicken Tikka Salad £6.50
with mango, poppadom & naan bread

To Finish

Sticky Toffee Pudding (v) £6.50
with rum & raisin ice cream and ginger crumb

Chocolate Brownie (v,gf) £6.50
with coconut ice cream & berries

Apple & Berries Crumble (v) £6.50
with vanilla custard

Lemon Posset (v) £6.50
with meringue and shortbread

Selection of Cheese & Biscuits £11

Main Course

All of our meat roasts are served with Yorkshire puddings,
roast potatoes, mashed potatoes, a selection of seasonal
vegetables and gravy

Roast Beef £16.95
with horseradish

Roast Pork £15.95
with stuffing & apple sauce

Roast Turkey £15.95
with stuffing & cranberry sauce

Roast Lamb £16.95
with mint sauce

Castle Fish Pie £16.95
cod, salmon & prawns
topped with mash & cheddar

Wild Mushroom & Spinach Pasta (v) £14.95
with truffle oil and parmesan

Vegetarian Roast Dinner (v) £14.95

Cauliflower Cheese

6 Pigs in Blankets

Roast Potatoes

Yorkshire Pudding

Something on the side?

All £4.00 each

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) / (N) – CONTAINS NUTS
OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS AND OTHER ALLERGENS ARE PRESENT.

PLEASE NOTE: Due to the age of this building, the floor may be uneven in parts. Please take care when walking through the restaurant.