

ROAST MENU

Starters

- Homemade vegetable soup with crusty bread and butter
- Bower chicken liver pate with toast and homemade tomato chutney
- Caesar salad, baby gem lettuce, crispy croutons, fresh parmesan and Caesar dressing
- Mushrooms in a creamy blue cheese sauce on toasted ciabatta
- Deep fried camembert with mixed leaves and redcurrant jelly

Main Course

- Locally reared roast rump of beef with Yorkshire pudding, seasonal vegetables, crispy roast potatoes and homemade gravy
- Roast English leg of pork, Yorkshire pudding, seasonal vegetables, crispy roast potatoes and homemade gravy
- Or a bit of both (pork and beef)
- Our homemade nut roast, seasonal vegetables, crispy roast potatoes and Vegetarian gravy

Puddings

- Somerset apple crumble with custard
- White Chocolate and raspberry cheesecake with toffee sauce
- Apricot and cardamom cake *GF*
- Squidgy chocolate brownie, chocolate sauce and vanilla ice cream
- Farmhouse Dairy Ice Cream (3 scoops; choice of Vanilla, Strawberry or Chocolate)
- British cheese board – selection of local cheeses, fruit chutney and biscuits **£2.00 supp.**

2 Courses - £23.00 per Person

3 Courses - £27.00 per person

Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if you want to know about our ingredients