

## SUNDAY LUNCH

*This selected menu is based on what's best at this time from our farm, surrounding farms, and a little further afield.*

**£45 per person**

<b>Autumn Sour</b>	Bourbon, Apple, Cinnamon, Egg White, Lemon, Sugar.	+14
<b>For the table</b>	Gilchesters Porridge Sourdough, Glastonbury Whey Butter House-Made Pickles Smoked Trout Rilletes, Pickled Radish, Fennel, Rye Cracker Roast Winter Squash, Pumpkin Seeds, Pickled Walnut, Puntarelle	
<b>Choose one</b>	Venison 'Cottage' Pie, Juniper Pangrattato ~ Crown Prince Squash Torta, Ashcombe Cheese, Kale ~ Oak Smoked Celeriac, Celery, Walnut and Herb Pistou ~ Confit Cod, Brown Butter Sauce ~ Roast Lamb, Braised Onion Puree	
<b>Served with</b>	Wood Fired New Potatoes, Winter Savory Roast Parsnips, Cauliflower, Sunflower Seed Dukkah Winter Bitter Leaf Salad, Rapeseed Oil, Apple Balsamic	
<b>Something Sweet</b>	Spiced Pear, Buckwheat Crumble, Ginger Chantilly	

### Allergens advice:

**Our vegetarian main course contains cheese made with animal rennet**

**If this may be an issue, please speak to a member of our team.**

**Please enquire with a member of our team if you require information about allergens in any of our menu items. A discretionary service charge of 12.5% will be added to your bill.**