



# AL FRESCO SUNDAY LUNCH

## NIBBLES

*Somerset smoked applewood nuts • £5 (GF/DF/V)*

*Real Olive Co. olives • £3.5 (GF/DF/V)*

*Guindillas sweet peppers • £3.5 (GF/DF/V)*

*Wild mushroom arancini - truffle - Parmesan • £5 (V)*

*Asian - ginger pork belly bits • £5 (DF)*

*Bang Bang cauliflower • £5 (Ve/GF/DF)*

*Any 3 for £13.50*

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## STARTERS

*Isle of Wight tomatoes - burrata - rocket - confit garlic & basil • £10.5 (GF/V)*

*Ham hock terrine - piccalilli - pickled vegetables & sourdough • £9.5 (DF)*

*Cornish crab - avocado - grapefruit - fennel salad • £11.5 (GF/V)*

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## MAINS – COOKED OVER FIRE

*Holsworthy pork porchetta - burnt apple sauce • £25 (GF/DF)*

*Whole Cornish brill - sauce vierge • £28 (GF/DF)*

*Bang bang Cauliflower steak - sesame - chilli & spring onion • £21.5 (Ve/DF)*

*Weekly Roast Meat Special (kitchen cooked) - ask server for details*

*(All served with crispy Plancha roast potatoes, honey glazed carrots, Heritage beetroot, grilled tenderstem, garlic & lemon)*

## CHILDREN'S ROASTS

*Choose any meat from the above • £12*

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Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single 'serve' environment, it is not possible to guarantee no cross contamination.