

SUNDAY AT THE INN

SMALL PLATES

Mixed marinated olives 3.50	Torched mackerel, potato & chorizo salad, cherry tomatoes & red pepper dressing 8.50
Bread board, balsamic & olive oil 3.50	Pan seared scallops, samphire, leek & saffron stew 11.95
Potato, ale & Cheddar soup, red onion straw 5.95	Fowey mussels, garlic & parsley cream, crusty bread 8.50 or 16.00 (as main triple cooked chips)
Slow roasted pork & partridge rillettes, celeriac & mustard remoulade, apple & sunflower melba 6.95	Bath blue cheese salad, golden beets, radicchio, endive & spiced pumpkin pesto 7.95
Cured loin of venison, wholegrain mustard aioli, pickled mushrooms & parmesan crisp 8.50	

MAINS

Roast rump of beef with Yorkshire pudding & horseradish sauce 13.95
Roast loin of pork and apple sauce 13.95
Roast chicken breast 13.95
Battered cod, triple cooked chips, crushed peas & tartare sauce 13.95
Fillet of sea bream, pickled sweet potato, courgette, lemon gel & fennel jam 16.50
Salmon kedgeree, spinach, poached egg, rocket & parmesan salad 13.95
Honey charred butternut squash, tender stem broccoli, broad beans, chicory, sweet potato, lemon & herb emulsification 13.95
Linguine, roasted red onion, pepper, tomato, black olive, pesto & wild rocket 13.50
Charred aubergine & artichoke, chick pea, red onion & pomegranate salsa, tomato dressing 13.50

***Many of our dishes can be adapted for GF
Please let us know if you have any dietary requirements or allergies prior to ordering.***

DESSERTS *all 7.25*

Coffee sponge, milk chocolate mousse, condensed milk ice cream & cherries	Styles Farm ice cream & fine biscuit: Vanilla, strawberry, chocolate, honeycomb, salted caramel.
Black currant parfait, lemon curd & ginger crunch	Sorbets & fine biscuit: Lemon, raspberry, strawberry, mango & passion fruit
White chocolate, raspberry & lemon grass mille-feuille	Ice cream & sorbets - 3 scoops 6.95, 2 scoops 4.50, 1 scoop 2.50
Spiced apple & blackberry granola crumble, yogurt sorbet, cinnamon arlettes	SELECTION OF 3 WEST COUNTRY CHEESES 9.50 Cave Aged Truckle Cheddar, Bath Blue & Summer Solstice, spiced apple & tomato chutney, grapes & Peters Yard sourdough crispbread
Warm sticky toffee pudding, butterscotch sauce & salted caramel ice cream	Why not try Julian Temperleys 'Somerset Pomona', a blend of juice & cider brandy producing a full-bodied digestif as an alternative to Port (50ml) 4.00
Irish cream panna cotta, roasted plums & caramelised brioche	