



We are a farming family with a passion for delicious seasonal and local produce.
We are proud to offer our very own pork and pasture-fed beef and lamb.

Sunday Menu

Starters

Leek & potato, wild garlic soup, parmesan croutons	8
Ham & chicken terrine, beetroot & wholegrain mustard salad, toasted focaccia	9
Escabeche of grey mullet, wasabi mayonnaise, apple & lime dressing (GF)	9
Crispy duck arancini, hoi sin sauce, cucumber, spring onion salad, sesame seeds	10
Tartlet of Jerusalem artichoke, Kingcott blue cheese, onion jam, land cress salad (V)	10

Mains

Roasted Homestead Farm beef, seasonal vegetables, Yorkshire pudding, gravy	22
Roasted Homestead Farm pork loin, apple sauce, seasonal vegetables, Yorkshire pudding, gravy	20
Roast chicken breast, seasonal vegetables, Yorkshire pudding, gravy	19
Spiced mushroom, white bean & kale wellington, seasonal vegetables, Yorkshire pudding, shallot gravy (V, VG)	18
Grilled hot smoked salmon, grilled baby gem, lobster butter and purple sprouting broccoli (GF)	21

Junior Menu

Roasted Homestead Farm beef, seasonal vegetables, Yorkshire pudding, gravy	11
Roasted Homestead Farm pork loin, apple sauce, seasonal vegetables, Yorkshire pudding, gravy	10
Roast chicken breast, seasonal vegetables, Yorkshire pudding, gravy	9
Spiced mushroom, white bean & kale wellington, seasonal vegetables, Yorkshire pudding, shallot gravy (V, VG)	8

Desserts

Ice cream and sorbet	3 (per scoop)
A selection of vanilla, chocolate ice creams or passionfruit and raspberry sorbets. (V, GF, Vegan option)	
Rhubarb & Vanilla custard trifle (V)	8
Orange & gingerbread pudding, salted caramel ice cream	8
Chocolate & Griottine cherry crémieux, rum caramel, toasted pistachio (V, GF)	8
Selection of British cheese, quince jam & crackers (V)	14