



Sunday Lunch

Starters

Herb Gnocchi £6

With mushrooms and Westcombe Cheddar

Beer Pairing: *Bibble 4.2%*

Pale + Mosaic + Amarillo

Pea and Mint Arancini £5

Served with crispy pancetta and garlic mayo

Beer Pairing: *Epic Saison 5%*

Crisp + Zesty + Spicy

Bang Bang Smoked Chicken Stir Fry £6

Oriental stir fried vegetables and sweet chilli sauce

Beer Pairing: *Wild Goose Chase 4.5%*

Farmhouse Pale + Gooseberry + Zingy

Imambaildi (V) (GF) £6

Curried flatbread

Beer Pairing: *Nebula 5%*

Hazy IPA + Fruit Aromas + Drink Today

Lamb Koftas £7

Raita and Moroccan cous cous

Beer Pairing: *Sourdough 3.6%*

Sourdough Culture + Oak Barrel Fermentation

Mains

½ Roast Chicken £14

Beer Pairing: *Sleeping Lemons 3.6%*

Preserved Lemons + Salt = Refreshing

Gose

Veggie Wellington £12

Served with traditional roast compliments

Beer Pairing: *Fresh 5%*

American Pale Ale + Freshest Hops

Roast Pork Belly with Crackling £15

Beer Pairing: *Somerset Wild 5%*

Spontaneously Fermenting Yeast +

Pale + Sour

Children's Portions available

Chicken £6

Pork £7

Beef £8.25

Rare Roasted Topside of Beef

£16.50

Beer Pairing: *Modus Operandi 7%*

Sour Red + Oak-Aged + Blending

Confit Poussin to share £25

Served with traditional roast compliments

Beer Pairing: *Brut-ty and the Yeast 6.6%*

Dry, Hoppy + Floral

All our traditional roasts are accompanied with today's selection of honey roasted vegetables, savoy cabbage, roast potatoes, Yorkshire pudding & Gravy

Seared Salmon (GF) £14

Served with Pak Choi, Peppers, Ginger & Chili

Beer Pairing: *Maison #1 6.1%*

Farmhouse, floral + Saison

