**SUNDAY ROAST**

**Starts from Sunday 15th September**

**SAMPLE MENU**

# **ROASTS**

all served with broccoli & cauliflower cheese, roast potatoes & roasted root vegetables

# **Roast aged Cornish beef topside & slow-cooked boneless beef rib 19**

Yorkshire pudding, horseradish cream & red wine sauce

(served pink or well done)

# **Roast Somerset pork loin 18**

Crackling & cider apple sauce **GF**

# **Mixed toasted nut roast 17**

Red currant sauce & watercress **VG/GF**

# **PUDDINGS**

**Duchy lavender panna cotta 9.50** Fresh strawberries & coriander biscotti

# **Lemon Cake 9**

Lemon mousse & macaron

# **Today’s cheese 8.5**

Apple chutney, crisp bread, celery & grapes **V**

# **Moomaid ice creams V/GF or sorbets VG/GF 3 a scoop**

ALLERGIES / SPECIAL REQUESTS:

If you have any dietary requirements, food allergies or intolerances, please ask a supervisor who will gladly supply more information or extra available options for your food or drink selections are dedicated to best providing for your needs wherever possible. Please note however, that we cannot guarantee that our dishes are free from trace allergens.

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