

Sunday Menu

What Mark's Drinking

Hipple Negroni
£13.50

Hix Fix
£12.50

Dirty Black Cow Vodka Martini
£15.50

Brick a l'oeuf de canard <i>A Gladys May duck egg encased in Crispy Tunisian pancake with chili sauce</i>	£6.00
Posh crumpet <i>Toasted crumpet with a fried Burford Brown egg and field mushrooms</i>	£9.50
Eggs Benedict with Kassler ham on an English muffin with Hollandaise sauce	£6.00 / £12.00
Eggs Royale with smoked trout on an English muffin with Hollandaise sauce	£8.00 / £16.00
Creamed Horseradish soup with smoked mackerel	£8.00
Flodge cold smoked trout 'Hix cure' with soda bread	£15.00
Hedgehog mushrooms on toast with Ramsons and a fried duck's egg	£13.00
Heaven & Earth	£11.50
Ceviche with blood oranges and sweet potato crisps	£16.00

Roasts

All roasts come with Yorkshire puddings, duck fat roast potatoes, carrots, cauliflower cheese, market green vegetables and gravy

Hannan's Himalayan salt aged sirloin	£26.00
Free-range Castlemead chicken	£23.00
Mixed Roast <i>Hannan's Himalayan salt aged sirloin and Free-range Castlemead chicken</i>	£25.00
Butternut squash with pumpkin seed salsa	£18.00
Monkfish curry with basmati rice and onion pakora	£27.00
Cornish mixed grilled fish with seashore vegetables	£29.50
Beer-battered haddock with mushy peas and hand cut chips	£22.50
Jerusalem artichoke risotto with Berkswell	£20.00
Hannan's sugar pit bacon chop with Poole cockles and hedgerow garlic	£24.50

Sunday roast vegetables	Field mushrooms with parsley and garlic butter	All at £6.00
Hand-cut chips	Whipped Potatoes	

Vegetarian & vegan menu available on request

Food allergies and intolerances: Before ordering please speak to our staff about your requirements
Optional 12.5% service charge will be applied to your bill.



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Dessert

Apple pie with clotted cream	£10.50
Willies Peruvian chocolate fondant with salt caramel ice cream	£12.00
Iced mix wild berries, hot chocolate sauce	£9.00
New forest Pavlova (for 2)	£22.50
Ice creams, sorbets	£6.00
Somerset cider brandy truffles	£6.00
British farmhouse cheeses <i>Isle of Wight blue, White Lake Rachel and Solstice with Somerset Membrillo and Peter's Yard crackers</i>	£14.00

Digestifs

Temperley's Somerset Pomona	£7.50
Temperley's Somerset Cider Brandy 5 year old	£8.50
Temperley's Somerset Cider Brandy Alchemy	£11.50

Dessert Wines

Saint Albert Pacherenc du Vic Bilh Plaimont <i>Gascogne France 2016 (500ml)</i>	£9.75	£43.00
Riesling Auslese 'Wehlener Sonnenuhr' Joh Jos Prum <i>Mosel, Germany 2013 (375ml)</i>	coravin £19.00	£67.00
Royal Tokaji 'Blue Label' Aszu 5 Puttonyos <i>Tokaj, Hungary 2013 (500ml)</i>	coravin £21.00	£100.00

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