



**BRASSERIE
ON THE BAY**

FRESH · HONEST · LOCAL

2 course £30

3 course £35

SUNDAY ROAST

STARTERS

Seasonal soup with croutons | GFO VG

Ask your server for the soup of the day

Pressed ham hock terrine | GFO. DF

Piccalilli, sourdough

Tiger prawn cakes

Dill aioli, burnt lemon

Charred tenderstem crostini | VG

Red pepper paté, focaccia croûte

MAINS

Roast topside of beef & ale brisket | GFO

Horseradish cream, rich beef gravy and all the trimmings

Butcher's cut | GFO

Ask your server for the seasonal cut of the week

Mushroom & nut wellington | VG DF

Cashew butter, rich veg gravy and all the trimmings

All served with garlic and herb roast potatoes, charred savoy, maple roasted root vegetables, cauliflower & leek cheese with sourdough crumb, braised red cabbage, Yorkshire pudding and gravy.

Catch of the day | DF GF

Butterbean cassoulet, sautéed leeks, caramelised fennel

Ask your server for today's catch

DESSERTS

Sticky toffee pudding

Caramelised banana, salt toffee sauce

Seasonal trifle

Fruit jelly, rich vanilla custard, chantilly cream

Cheese trolley

A selection of West Country cheeses, chutney, crackers

Ice cream 'Sunday' | VGO, DFO, GFO

*Your food is freshly prepared to order
For allergies and dietary requirements
please discuss with us before ordering*

