



Sunday Roast

Sunday Starters

Chef's Sunday Soup	4.50
Garlic Mushrooms on toast	5.95
Pate & Toast Fingers	5.50
Smoked Salmon , rocket & caper salad	6.50

Farm Sunday Roasts all £15

Duo of Somerset Beef, medium rare roast beef, eight hour braised brisket

Roasted Chicken Breast, herby onion stuffing

Slow Roast Pork with crackling, apple sauce

Fish of the Day check the specials board

Tiffin home-made Nut Roast, minted new potatoes (v)

All meat roasts served with beef dripping roasted potatoes, yorkie & seasonal vegetables. Our gravy is always gluten free.

Sunday Puds

Home-made Crumble of the day with custard or vanilla ice cream	6.00
Sticky Toffee Pud custard or vanilla ice cream	6.00
Warm Brownie & Vanilla Ice Cream	5.50
Lemon Posset berry compote, shortbread	5.50

On the Side

Cauliflower Cheese	3.50
Roast Spuds & Gravy	3.50

Little Tiffin Roast Main Course 8.00
(ideal for children or small appetites)

Drinks list overleaf

Casual Lunch

Farm Favourites

Sunday Roast Bap (choice of roast meat) in a floured bap with roasties, yorkie & gravy**7.50**

"The Bullocks" Ploughmans - butchers ham, Wookey Cheddar, Wedmore pickles, bread**12.50**

Mozzarella & Basil Salad

9.50

Cajun Chicken Salad

10.50

Feta & Marinated Olives Salad (v)

9.50

Sunday Sandwiches

served with crisps & salad

B.L.T Classic Sandwich

7.50

Butchers Ham & Tomato Sandwich

7.50

Wookey Cheddar & Chutney Sandwich..

7.00

Houmous, warm Roasted Red Pepper &

Mushroom Sandwich (Ve)

7.50

Tomato, Mozzarella & Basil Melt

8.50

Cheddar & Ham Toasted Ciabatta

8.50

Cheddar & Tomato Toasted Ciabatta

8.00

Sweet Treats (all day)

Somerset Cream Tea *incl regular hot drink*

6.80

Delicious Traybakes from Winnies Bakery

...including Tiffin, Millionaires Shortbread

3.00

Cakes, Traybakes, Crisps, and Ice Creams
available at the counter

Allergens & Dietary

Please advise your server of any allergens or intolerances when you order. Not all our ingredients are listed.

Our kitchen team are happy to offer alternatives wherever possible.

V = vegetarian, GF = free from wheat gluten. A discretionary service charge of 10%, which goes to your hospitality team, is added for tables of 6 or more.