



BAR & KITCHEN

SUNDAY LUNCH MENU

Sundays are about lovely food, great company & a cheeky bottle of red. All our meats come from Blagdon Farm; all meats are organically reared and can be found around the Chew Valley. All our veg is from Bristol fresh fruit & veg market which is just around the corner.

Please make us aware of all allergen & dietary requirements as all our food is prepared in house so we will be happy to accommodate.

WHILE DECIDING

Marinated Olives |4| *(ve, gf)*

Mini Loaves w/ Oils |4| *(v)*

h&b Bloody Mary |8.5|

Camel Valley Brut Champagne |11| *(cornwall)*

W/ PRE DRINKS | DRINKS | POST DRINKS | NO DRINKS

APERITIFS

Prosecco |6.5|

Fiero Spritz - *Fiero Apertivo & 1783 Tonic* |7.5|

Pink G&T - *Bosford Rose Gin, Raspberry & Mint* |5.5|

Aperol Spritz - *Aperol, Soda, Prosecco* |7.5|

Kir Royale - *Camel Valley Champagne, Briottet Creme de Cassis* |12|

WHEN THE MOOD TAKES

SUNDAY ROAST MENU

....TO START....

Heritage Carrot & Corn Pakora w/ Sweet Chilli Mayo |5| *(ve, gf)*

Stitch in Thyme Goats Cheese, Roasted Courgette & Aubergine Tart |7| *(v)*

Truffled Mushrooms & Spinach w/ Roasted British Tomato |5.5| *(vg)*

Butterflied Langoustine in Coconut Crumb, Molho Verde |8.5|

....THE MAIN EVENT....

All our roasts are served with: Thyme & Garlic Roast Potatoes, Three Cheese Broccoli & Cauliflower, Braised Red Cabbage, Yorkshire Pudding & Lashings of Gravy.

12 Hr Bourbon Braised Celtic Pride Beef Flat Rib |17|

Roasted Pork Belly w/ Crackling |16|

Confit Duck Leg |15.5|

Jackfruit & Chickpea Nut Roast |12| *(ve, gf)*

....ALL THINGS SWEET....

Saffron Poached Pear & Winter Berries |6.5| *(ve, gf)*

Chocolate Mousse w/ Caramel & Pistachio Brittle |7| *(v, gf)*

Homemade Doughnuts, Syringe-Your-Own Sauce |6.5| *(v)*

If you have a food allergy, intolerance or sensitivity, please speak to our friendly staff about ingredients in our dishes before ordering your meal. v = vegetarian, ve = vegan, gf = gluten free, * = can be altered to be suitable

SUN 12-4