

Sunday

Two courses 26.95 • Three courses 31.95

Sourdough Boule, balsamic, olive oil and cultured butter **V** 481 kcal 5

Starters

Roasted Butternut Squash & Apple Soup, sage croutons, cream **VG** 288 kcal 9.5

Prawn Cocktail, chopped lettuce, avocado, cucumber, pink prawns, spiced dressing 491 kcal

Cheese & Truffle Arancini, saffron aioli **V** 311 kcal

Severn & Wye Smoked Salmon, soda bread, lemon 214 kcal

Twice Baked Cheese Soufflé, aged Cheddar, cream sauce **V** 516 kcal *Add - Smoked Haddock* 112 kcal 4

Mains

Fish & Chips, thick cut chips, smashed peas and tartare sauce 844 kcal

Sautéed Leek, Hot Honey & Taleggio Ravioli, brown butter, fried sage **V** 798 kcal

Cider-Cured Sea Trout with Shellfish Sauce, new potatoes, samphire and sea purslane 788 kcal

Charred Sweet Potato & Aubergine Tikka Masala, with saffron rice and garlic naan **VG** 912 kcal

Add - Chicken 117 kcal *or Prawns* 176 kcal 6

Roasts

All our classic Sunday Roasts are served with a Yorkshire pudding, roasted root vegetables, mixed greens and roast potatoes.

Our meat is responsibly sourced from trusted UK producers.

Beef Sirloin, horseradish sauce 775 kcal

Roast Pork Shoulder, crackling, apple sauce 912 kcal

Chicken, sage and onion stuffing, bread sauce 717 kcal

Nut Roast, homemade nut roast with vegetarian gravy **V** 624 kcal

Sides 6 each

Koffmann's Skinny Fries **VG** 255 kcal

Steamed Samphire, lemon, sea salt **V** 108 kcal

Seasonal Greens **V** 189 kcal

Mixed House Salad **VG** 136 kcal

Cauliflower Cheese, cream sauce, aged Cheddar **V** 318 kcal

Roast Potatoes & Root Vegetables **V** 418 kcal

To Finish

Sticky Toffee Pudding, caramel sauce and clotted cream ice cream **V** 659 kcal

Dark Chocolate Tart, pistachio ice cream, milk chocolate tuile **V** 677 kcal

Selection of Three West Country Cheeses, chutney and biscuits 698 kcal

Three Scoops of Ice Cream **V** & Sorbets **VG**,

Ask what flavours we have today!

The finer details

V vegetarian | **VG** vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients.

If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

Adults require approximately 2000 kcal a day.

UPPER DECK

• BAR & RESTAURANT •