

SUNDAY MENU

GALLIMORES

KITCHEN

Mixed Olives Pickles, Roquito Peppers	3.50
French Bread Olive Oil Sherry Vinegar	2.95

TO START

Potato and Watercress Soup with Salsa Verde	4.95
Heritage Tomato and Burrata Salad Fresh Basil, Tapenade Dressing	5.50 9.95
Chicken Caesar Salad Dry Cured Bacon, Anchovies, Parmesan Croutons and Caesar Dressing	5.95 10.95
Hot Smoked Salmon Fennel and cucumber pickle, watercress mayonnaise	5.95 10.95
Chopped Superfood Salad Black Quinoa, Carrot Courgette Pepper Radish, Lemon and Mint Oil	4.95 8.95

ROASTS

All of our roast dishes are served with Beef Dripping Roast Potatoes, Cauliflower Cheese, Seasonal Vegetables and a Rich Red Wine Gravy

Topside Beef with Yorkshire Pudding	10.95
Orchard Farm Pork Loin with Crackling and Stuffing	10.95
Free Range Chicken Breast with Sage and Onion Stuffing	10.95

TO FINISH

Knickerbocker Glory (suitable for sharing)	7.95
Chocolate Brownie with Chocolate Sauce and Vanilla Bean Ice Cream	5.95
Warm Bakewell Tarte with Raspberry Jam Ice Cream and Berry Coulis	5.50
Selection of Hillbrooks Ice Cream and Sorbets (2 scoops 3 scoops)	4.25 5.25
Lemon Mousse with Meringue and Fresh Raspberries	5.95
Cheese Blackstick Blue or Wookey Hole Cheddar, Biscuits and Fig Chutney	(one) 5.95 (both) 7.95

EXTRAS

Beef Dripping Roast Potatoes	2.95	Cauliflower Cheese	3.50
Buttered Seasonal Vegetables	2.95	Yorkshire Pudding	1.00
Crackling	2.95		
Fries	2.95	Mixed Leaf Salad	2.95
Heritage Tomato, Red Onion Salad, Balsamic	3.50	Raw Raw salad, Salsa Verde	3.50
