

SUNDAY MENU

GALLIMORES

KITCHEN

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

TO START

Soup of the Day with croutons, French bread	4.95
Filo wrapped Goat's Cheese with Spiced Aubergine Relish	5.50 9.95
Pan Fried Chicken Liver & Bacon Salad with Croutons, Poached Pear, Port Reduction	5.95 10.95
Smoked Salmon Caper Berries, Citrus Crème fraîche	5.95 10.95
Smoked Haddock & Mussel Chowder	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 Hereford Beef with Yorkshire Pudding	11.95
Free Range Pork Loin with Crackling and Stuffing	11.95
Caldecott's Farm Chicken Breast with Sage and Onion Stuffing	11.95

TO FINISH

Knickerbocker Glory (suitable for sharing)	7.95
Baileys and Praline Ice Parfait with Biscotti biscuit	5.95
Red Wine Poached Pear Frangipane Tarte with sweetened Crème fraîche	5.50
Selection of Hillbrooks Ice Cream and Sorbets (2 scoops 3 scoops)	4.25 5.25
Sticky Toffee Pudding with Salted Caramel Sauce, Vanilla Ice Cream	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	Spiced Braised Red Cabbage	2.95
Skin on Fries	2.95	Watercress, Radish, Cucumber Salad	2.95
Plum Tomato, Red Onion Salad, Balsamic	3.50	Roasted Root Vegetables with Honey & Mustard	2.95
