

# SUNDAY MENU

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Sunday, 8th October | Served - 12pm until 6pm

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## APERITIFS

**Bloody Mary - 6.00**

**Glass of Prosecco - 7.50**

**Virgin Mary [v] - 4.00**

## STARTERS

**Crayfish Tail Caesar Salad - 5.00**

*white anchovies & garlic croutons*

**Grilled Halloumi [v] - 5.00**

*roasted squash & pomegranate salad*

**Beer Glazed Pork Ribs - 5.00**

*Hispi slaw*

## SUNDAY ROASTS

**The Volley Triple - 17.00**

*44 day aged sirloin, braised ox cheek, pork belly, crackling, braised ox cheek, leg of lamb*

**44 day aged Hereford Cross Sirloin & Braised Ox Cheek - 15.00**

**Cider Braised Gloucester Old Spot Pork Belly & Puffed Crackling - 13.00**

**Slow Roasted Suffolk Charrollais Leg of Salt Marsh Lamb - 13.00**

**Puy Lentil, Wild Mushroom, Parsnip & Roasted Seed Bake [v] - 13.00**

*All served with roast potatoes, seasonal greens, Yorkshire pudding, celeriac purée, roasted roots & gravy*

## SIDES

**Truffled Cauliflower Cheese [v] - 3.00 | Roast Potatoes [v] - 3.00**

**Yorkshire Pudding [v] - 1.00**

## DESSERTS

**White Chocolate Panna Cotta [v] - 5.00**

*berries, shortbread*

**Homemade Ice Creams [v] - 5.00**

*Vanilla or Chocolate*

**Homemade Sorbets [v] - 5.00**

*passionfruit, apple, strawberry, mango, kiwi*

**British Cheeseboard [v] - 8.00**

*25g Bath soft, 25g Bath blue, 25g Wookey Hole cave aged cheddar*