

SUNDAY MENU

Sunday, 15th October | Served - 12pm until 6pm

APERITIFS

Bloody Mary - 6.00

Glass of Prosecco - 7.50

Virgin Mary [v] - 4.00

STARTERS

Pea & Ham Soup - 5.00

flaked ham, pea shoots & grilled sourdough

Grilled Halloumi, Roasted Butternut Squash & Pomegranate salad [v] - 5.00

toasted seeds, herbs & house vinaigrette

Cornish Mussels steamed - 5.00

West country cider, garlic, thyme & cream

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

Braeburn Apple & Blackberry Crumble [v] - 5.00

madagascan vanilla custard

White Chocolate Crème Brûlée [v] - 5.00

strawberry ice cream, shortbread

British Cheeseboard [v] - 8.00

25g Stilton, 25g English Brie, 25g Wookey Hole cave aged Cheddar

Homemade Ice Creams & Sorbets [v] - 5.00

please ask the staff for today's selection