

THE BEAR OF RODBOROUGH

SAMPLE SUNDAY LUNCH MENU



To Commence

Seared smoked salmon, honeyed beetroot, crème fraîche, lemon dressing

Cream of celeriac soup, crisp apple, cider reduction

Gatcombe pork terrine, piccalilli, toasted brioche

Warm pumpkin mousse, candied hazelnut, truffle dressing

To Continue

Roast sirloin of beef, yorkshire pudding, roast potatoes, red wine sauce

Braised belly of gatcombe pork, crushed apple, mustard mash, cider jus

Smoked haddock, sauté potatoes, wilted kale, chervil butter sauce

Herb and parmesan gnocchi, roasted beets, aioli, watercress

(all served with seasonal vegetables)

To Conclude

Pear and almond tart, vanilla ice cream

Dark chocolate torte, spiced cinnamon ice cream

Apple tarte tatin, chestnut ice cream

Selection of local cheeses, celery, grape chutney, biscuits

Three course lunch - £21.95 per person

Please note:

the prices and items listed on these menus are subject to change, and occasionally it is not possible to reflect this immediately on the website. we apologise if any inconvenience is caused.