

# SYMONDS

at Redwood

# SUNDAY LUNCH

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12 - 4pm

## STARTERS

- Soup of the day**, with homemade bread and butter (V)
- Game terrine**, apple & cider brandy chutney, sourdough bread
- Smoked salmon**, shallot, capers, cornijons, horseradish cream, baby leaves (GF)
- Creamed wild mushrooms**, toasted granary, poached free range hens' egg (V)

## MAINS

- Roast sirloin of beef**, goose fat roasted potatoes, Yorkshire pudding, horseradish sauce
- Roast loin of pork**, goose fat roasted potatoes, Yorkshire pudding, apple sauce, crackling
- Roast chicken supreme**, goose fat roasted potatoes, Yorkshire pudding, bread sauce
- Pan fried fillet of haddock**, goose fat roasted potatoes, lemon butter sauce (GF)
- Beetroot and goats cheese ravioli**, pesto dressing, micro rocket (V)

*All served with seasonal vegetables, cauliflower cheese and pan gravy.*

## DESSERTS

- Vanilla cheesecake**, raspberry coulis (V)
- Sticky toffee pudding**, salted caramel sauce, honeycomb ice cream (V)
- Selection of ice creams & sorbets** (V)(GF)
- West country cheese selection**, farmhouse crackers, spiced fruit chutneys (V)

ONE COURSE – 17.50

TWO COURSES – 24.00

THREE COURSES – 29.50

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(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.