

# Sunday Lunch

*down the Hart*

## **Nibbles, while you wait..**

Warm focaccia, olive oil & balsamic, £4

## **Starters**

St Austell bay mussels, chorizo, cider, parsley, and fresh cream, focaccia, £7

Killer scotch egg, with piccalilli. £5.5

## **Roasts**

Roast rump of beef, (served pink)  
horseradish sauce, £17.5

Slow Roasted belly of Cameron Naughton  
pork, with stuffing and Bramley apple  
compote, £16.5

Bromham beetroot pithivier, mushroom  
duxelles & vegetable gravy, £14, v.

All roasts are served with roast potatoes,  
Yorkshire pudding, selection of Bromham  
winter vegetables, dish of cauliflower  
cheese for the table.

And lashings of red wine gravy.

# Epic Puddings!

Warm Apricot and Sicilian almond  
tart, served with fresh amaretti  
cream, £6

Sticky toffee pudding, Lacock dairy  
honeycomb ice cream, toffee sauce,  
£8

Mango and passion fruit  
cheesecake, caramelised bananas,  
roasted white chocolate, £7

Profiteroles, chocolate sauce,  
whipped cream and salted Caramel  
ice cream. Yum £8

Selection of artisan cheese,  
Scottish oat cakes, grapes, quince  
jelly, £9

