

# Sunday Menu



## MORSELS

**HOMEMADE PORK CRACKLING** £3.50  
Sage salt, apple chutney

**MARINATED MIXED OLIVES (V)** £4.00

**DAILY BREAD** £4.95  
Whipped truffle, garlic & rosemary lardo

## SMALL PLATES

**SOUP OF THE DAY**, artisan breads (V) £6.00

**SMOKED HAM HOCK & CHICKEN TERRINE**, tarragon, capers, damson & gin compote, warm brioche £8.00

**SEVERN & WYE SMOKED SALMON**, lemon, pickled red onion, cornichons, rye toasts £9.50

**PAN-ROASTED SCALLOPS**, black pudding crumb, cauliflower purée, pickled raisins, curry oil (GF) £11.95

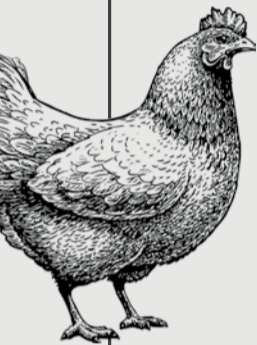
**CRISPY CAULIFLOWER FLORETS**, white bean & pistachio houmous, nasturtium oil, baby herbs (VG) £6.50

**PAN-FRIED PIGEON BREAST**, pearl barley, French beans, curly endive, blackberry vinaigrette (GF) £8.00

## LIGHT LUNCH

**THE PORCH HOUSE PLOUGHMAN'S TO SHARE** £17.00

Pork & pickle sausage roll, pork pie, Wookey Hole cheddar, prosciutto, wild boar & apple sausage, beetroot, watercress



## ROASTS

*At The Porch House we are serious about our meat. All our beef, pork & lamb is provided by Taste Tradition & from native cattle with our beef being dry-aged for a minimum of 30 days.*

All our roasts come served with bacon & sage cauliflower cheese, buttered savoy cabbage, fat-roasted potatoes, glazed root vegetables & gravy.

**ROASTED NATIVE BREED  
DRY AGED SIRLOIN** £17.00  
Slow braised beef cheek, Lyonnaise onions & tarragon fritter, Yorkshire pudding, horseradish sauce

**ROAST OF THE DAY**  
*Please see the blackboard for this week's special*

**PAN-ROASTED GLOUCESTER  
OLD SPOT PORK FILLET** £16.00  
Slow braised pork belly, sage dusted crackling, sapple sauce

## MAINS

**SAUTÉED SEA BASS** Grilled courgette, samphire, sauté spinach, salsa verde (GF) £16.50

**GRILLED MARKET FISH OF THE DAY** Served simply with grilled market vegetables. *Ask your server for today's special* MVP

**10oz 30-DAY DRY AGED SIRLOIN** Truffled mushroom, watercress, slow roasted garlic, triple cooked chips £25.00

**WILD MUSHROOM & TARRAGON DUMPLINGS** Truffle, soya cream (VG) £13.00

**BUTTERNUT SQUASH TORTELLINI** Ash goat's cheese, sage olive oil, toasted pine nuts (V) £14.50

**HARVEST SALAD** Poached pears, walnuts, Cropwell Bishop stilton, pumpkin seeds, radicchio, beetroot, rocket, pomegranate, balsamic & maple dressing (V, GF) £11.00

*Add grilled chicken £5.00 | Add grilled dry aged steak £5.00*



## SIDES

**CREAMED SPINACH**, gruyere (V) £5.00 | **COLCANNON CREAMED POTATOES (V)** £4.50

**HONEY GLAZED ROASTED ROOT VEGETABLES (V)** £4.00 | **STEAMED & CHARRED BROCCOLI**, chilli & stilton butter (V) £4.50

**TRIPLE COOKED CHIPS** £4.00 | **TRUFFLE & PARMESAN CHIPS** £4.50

## DESSERTS

**TREACLE TART** £6.00  
Raspberry compote, milk ice cream

**BITTER CHOCOLATE & BLOOD ORANGE MOUSSE** £6.00  
Orange gel, caramelised white chocolate shard

**APPLE, PEAR & ALMOND FRANGIPANE SLICE** £6.00  
Marmalade ice cream

**LEMON BAVAROIS** £6.00  
Praline, blackberries, crushed meringue, basil

**THE PORCH HOUSE CHEESEBOARD** £9.00  
Bix, Golden Cross, Wookey Hole & Cropwell Bishop, damson & sloe gin chutney, grapes, biscuits



**An optional 10% service charge will be added to all dining bills. 100% goes to the staff.**

Some of our dishes contain nuts. Please let us know if you have any allergies. V - VEGETARIAN VG - VEGAN GF - NO GLUTEN CONTAINING INGREDIENTS