
SUMMER SUNDAY MENU 2023

Nibbles 4.5

Selection of baked breads, oil & balsamic 4.5 Olives 3 Hummus & bread 4

To Start

Homemade hummus, dipping pitta, & crudité (ve/gfa) 6

Rosemary baked Camembert, real ale chutney & dipping bread (v/gfa) 11

Homemade fishcakes, rocket & lemon & dill mayo 8

Brewery Farm scotch egg, rocket, wholegrain mustard sauce 7

Homemade pate of the day, chutney & wholemeal crostini (gfa) 8 *see specials board or ask a member of the team*

Sunday Roasts

Brewery Farm Roast Beef, Yorkshire pudding - £16.75

Dewlish Pork, apple sauce - £15

Homemade Vegetarian Wellington (ve) - £14

All served with roast potatoes, seasonal vegetables & gravy

Add Cauliflower cheese for 2 - £3

Pub

8oz Brewery Farm beef burger, spiced chutney, lettuce, tomato, onion, gherkin, fries & salad (gfa) 17.5
with cheddar, brie or stilton

Buttermilk chicken burger, kimchi, sriracha mayo, lettuce, tomato, onions, fries & salad (gfa) 16

Cider battered fish, hand-cut chips, minted peas, homemade tartare sauce (gf) 16.5

Local honey roast ham, Brewery Farm eggs, hand-cut chips & peas (gf) 14.5

Caesar salad, caesar dressing, chicken breast, bacon, croutons & shaved parmesan 14.5

Fresh pear, caramelised walnut & feta salad, cranberries, pickled red onion & house dressing - (v/vea/gf) 14.5

To Finish

Homemade cheesecake of the day 8

Triple chocolate brownie, local salted caramel ice cream, dark chocolate sauce (gfa) 8

Vanilla & cinnamon poached pear, creme anglaise, edible flowers (gf) 7

Local cheeseboard - selection of 4 cheeses, chutney, grapes, crackers 9.5

Local Ice Cream & Sorbet 1 Scoop £2.5 2 Scoop £4.5 3 Scoop - £6

Ice Cream: Strawberry & clotted cream, Chocolate, Vanilla clotted cream, Honeycomb, Mint Choc Chip,

Salted Caramel Sorbets: Lemon, raspberry & blackcurrant

Side Dishes

Fries 3.5 | Hand-cut chips 4 | (add cheese £1)

Mixed dressed salad leaves 3.5 | White or wholemeal bread & butter 2