



Sample Sunday lunch menu

Homemade woodfired sourdough, Wellhouse butter:

2 sliced £4 | 4 slices £6.50

Smoked olives £6

Smoked almonds £6

To start

BBQ pork burnt ends, pickled garden chilli, smoked mayo

White fish taco, garden tomato salsa, chipotle mayo, pickled onion

Roasted red onion and smoked goats cheese salad

The main attraction

Woodfired sirloin – served pink

Roast pork loin

Both served with roast potatoes, carrots, garden rainbow chard, cabbage, parsnip puree,

Yorkshire pudding and a red wine gravy

Woodfired fish of the day, smoked fish velouté, burnt garden leek, lemon gel, radicchio

Wild mushroom risotto, smoked cream cheese, pickled trumpets

Sides – £6

Cheesy leeks with smoked Lyburn

Smoked pigs in blankets

Garden mixed leaf, Wellhouse dressing

Dessert

Lainston orchard apple crumble, smoked custard

Wellhouse smoked tiramisu

75% dark chocolate mousse, Wellhouse 'caramac', olive oil

Two-course £41.95 per person

Three-course £49.95 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.