



## Sunday Sample Menu

### Aperitifs

Butty Bach	£ 5.80
Barrel Aged Negroni	£12.00
Coates & Seeley, Sparkling Rose	£14.00

### Summer Cocktails

Aperol Spritz	£12.50
Paper Plane	£12.00
Reverend Hubert Summer Cup	£12.50

### Starters

Chilled gazpacho Andaluz with basil oil (v)	£ 9.50
Cheese and chive croquettes with truffle honey (v)	£ 8.50
Korean popcorn chicken with gochujang mayonnaise	£ 9.00
Salt and pepper squid with saffron aioli and green chilli	£11.00
Jersey Royal oysters with shallot vinaigrette and lemon	£ 4.00 each
Spiced aubergine and hummus dips with sourdough (v)	£ 9.00
Chicken liver parfait with white wine jelly and toasted brioche	£12.00
Burrata with heritage tomato vierge and basil mayonnaise (v)	£15.00
Seared tuna sashimi with watermelon, pickled cucumber, feta and Capezanna olive oil	£18.50

### Main Courses

Chicken, leek and bacon pie with carrot purée, green beans and red wine jus	£24.50
Beer-battered haddock and chips with tartar sauce, mushy peas and curry sauce	£21.50
Potato gnocchi with marinated datterini tomatoes, spinach, ricotta and basil pesto (v)	£24.50
The Apollo Arms cheeseburger with brioche bun, house burger sauce and fries (add bacon - £2.50)	£16.50

### Summer Salads

Caesar salad with anchovies, parmesan and soft-boiled egg	£11.00/£19.00
Greek salad with feta, olives, baby plum tomatoes, yoghurt and oregano dressing	£11.00/£22.00
Peking crispy duck leg salad with grapefruit, pomegranate, mouli, herb cress, hoi sin and sesame	£24.00

### Sunday Roasts *(all served with roasties, savoy cabbage, Yorkshire pudding, carrots and gravy)*

Butter roast corn-fed chicken breast with pancetta and bread sauce	£24.00
Gloucester Old Spot slow roast pork belly with caramelised apple sauce	£24.50
Treacle cured aged sirloin of beef with horseradish cream and carrot purée	£28.00
Mushroom, goat's cheese and spinach pithivier with leek gravy and carrot purée (v)	£23.50

### Sunday Sides

Aspen fries	£ 6.00	Rocket and parmesan salad	£ 5.50
Pork, onion and sage stuffing	£ 8.00	Three cheese and truffle baked cauliflower	£ 9.00

***(See overleaf for desserts and digestifs)***

*An optional 12.5% service charge will be added to your bill.*

*Please inform us of any allergies and intolerances, a full list of ingredients is available on request.*

*(n) = contains nuts. (v) = vegetarian.*



## Desserts

Crème brûlée	£ 9.50
Affogato corretto	£ 8.50
Mango, vanilla and lime 'Solero' baked Alaska	£13.50
Strawberry cheesecake with fresh strawberries	£10.50
Sticky toffee pudding with vanilla ice cream and custard	£10.50
Warm chocolate brownie with vanilla ice cream and chocolate sauce	£10.00
Dark chocolate mousse with salt caramel ice cream and chocolate tuille	£11.50
A plate of Golden Cross, Godminster, Colston Bassett Stilton and Tunworth with quince , crackers	£16.00

## Port

	<b>75ml</b>	<b>Bottle</b>
Unfiltered Late Bottled Vintage Port 2018, Sandeman, Douro, Portugal	£ 7.00	£62.50
20 Year Tawny Port, Sandeman, Douro, Portugal	£14.00	£90.00

## Sweets and Stickies

	<b>75ml</b>	<b>Bottle</b>
Manzanilla `Deliciosa` Pago de Miraflores NV, Valdespino, Andalucia, Spain	£ 6.00	
Pedro Ximénez `El Candado` NV, Valdespino, Andalucia, Spain	£ 7.75	
Sauternes 2016, Château Laville, Bordeaux, France	£12.00	£60.00

## Digestifs

Espresso Martini	£13.00	Cazcabel coffee	£ 5.50
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## Brandy & Cognac (25ml)

		<b>Abv%</b>	
Courvoisier	France	40	£ 4.60
Remy Martin VSOP	France	40	£ 4.90
Sassy Fine Calvados	France	40	£ 4.90
Baron de Sigonac 20yr	France	40	£ 9.00

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