

THE Pilgrims Restaurant

INSPIRED DINING & STYLISH ROOMS

Sunday Lunch or Lunch on Sunday?

Red Barn Free-Range Asparagus
steamed, with parma ham and a poached egg £8

Baked Goat's Cheese
Capricorn goat's cheese baked in filo pastry with sunblush tomatoes and our homemade pesto £8

Crab Cakes
gorgeous Lyme Bay crabmeat in the Maryland style, a wonderful Bagnarotte sauce and Charles' leaves £9

Chefs Rillettes
our potted pork with herbs and gentle spices, celeriac remoulade, cornichons & toast £7

Hot Potted Haddock
of the naturally smoked variety, in a cheese sauce on our piquant tomato salsa £6

Roast Sirloin of Prime Local Beef
with Yorkshire pudding, roast potatoes and proper gravy £18 - or smaller appetites £15

Sunday Lunch is a special meal in many countries, and roast beef such an English institution that the French call us *les rosbifs*. Our butcher, Jon Thorner, selects a prime local sirloin (the best roasting joint on the animal) and Jools spends an hour prepping it. Trimming sinew etc, (20% of the weight) which affects the way the joint cooks and how tender it will finally be.

Maris Piper potatoes are steamed then roasted in duck fat. Local eggs are used in the Yorkshire Puddings with organic flour and sea salt, and 'proper gravy' means starting with a stock that is made over 3 days from roasted bones and vegetables. Fresh horseradish is grated into Olive Farm's crème fraiche and fresh organic vegetables are cooked to order.

We doubt that a better Roast Beef Sunday Lunch is available anywhere in the country.

Skate Wing
cooked on the bone in a beurre noir sauce with capers

Rack of Lamb
our favourite prime cut of local Spring lamb roasted pink, glazed shallots, minted Jersey Royals £20

Monkfish & Tigers
fillet of monkfish with Tiger prawns, smoked Dorset bacon, wild mushrooms, black rice pilaf £23

Breast of Duck
Jeff Cracknell's stunning Langport duck roasted pink, Cognac sauce, bubble & squeak £17

Desserts

Normandy Apple Tart

a dash of Somerset Cider Brandy in the frangipane, cream or ice cream on the side. Who needs more? £7

Tri-fool

layers of rhubarb jelly, custard and rhubarb 'fool' with a touch of ginger topped with cream £6

Lemon Posset

cream "set" with a little sugar & lemon juice, topped with hot blackcurrants in cassis £5

Somerset Rhubarb Crumble

with a cinnamon oat crumble topping £5

Sticky Toffee Pudding

wickedness with a walnut toffee sauce and Hurdlebrook unpasteurised cream £7

Lovington's Ice Creams, Sorbets and Liqueur Ices

Pedro's Pilgrimage

Vanilla ice cream with hazelnut praline and a shot of intense Pedro Ximenez sherry £7

I'll never stop saying Maria

Coffee ice cream served with Tia Maria and chocolate shavings £7

Affogato

means 'drowned' – which happens when you pour the espresso over the Lovington's Clotted Cream ice cream £6

Ice Creams and Sorbet

Vanilla Clotted Cream, Coffee Latte, Hive Honeycomb, Beaulieu Blackberry, Stem Ginger,
Double Choc Chunk or Mango & Passionfruit Sorbet
Two scoops served with brandy snap wafers £5

Pilgrims Somerset Cheeses

Westcombe Cheddar, Duckett's Aged Caerphilly, White Lake's Rachel, Morn Dew
and Katherine

We are proud to present this selection of Somerset's world-class cheeses, all made about 7 miles from
The Pilgrims £9

with of a glass of Taylor's LBV Port, Neipoort Ruby Dum Port, Neipoort Tawny Dee Port or
a red dessert wine from Bullas, Spain, Monastrell Bodegas del Rosario £13