



Sunday Lunch Menu

Homemade bread £3.00 Mediterranean olives £3.95

To Start

Parsnip and cider soup with homemade bread	£5.95 (V)
Twice-baked Wookey Hole Cheddar cheese soufflé, walnut salad	£7.95 (V)
Smoked ham hock, chicken and leek terrine, spiced apple and pear chutney	£7.25
Pan-seared scallops, chorizo, tom berries and Laverstoke black pudding	£10.50
Pan-fried Dorset pigeon breast, raspberry, apple and radish salad	£7.95
Isle of Wight tomatoes, wild rice and almond granola, hazelnut puree	£7.50 (V)

Main Course

Roasted dry-aged Sirloin beef, horseradish cream, Yorkshire pudding	£16.50
Local confit of lamb, mint sauce	£16.50
Slow roasted pork belly, apple sauce	£15.50
<i>‘Sunday Roasts served with roast potatoes, carrot and swede mash, parsnip, seasonal vegetables, cauliflower cheese and splashing’s of gravy’</i>	
Museum beef burger with smoked bacon and cheese, garlic mayo, chips	£14.25
Golden fried gnocchi, Dorset asparagus, peas, Vichy carrots, pea puree, parmesan	£13.95 (V)
Beer-battered haddock, triple-cooked chips, crushed peas and tartare sauce	£13.95
Chargrilled aubergine, spring onion, chilli basil quinoa, tomato fondue, Jersey royals	£13.95 (V)
Museum pie, mashed potatoes, buttered greens	£13.95
Roasted guinea fowl breast, lemon and thyme polenta, beetroot puree, charred leeks	£17.50

Sides £3.00

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| ♣ Greens & Bacon | ♣ Triple cooked chips | |
| ♣ Skinny Fries | ♣ Mixed Leaf salad | ♣ Seasonal Vegetables |

Our produce, where possible is sourced from local estates and farms close to the Museum Inn, working with the seasons

As all our ingredients are not listed please let us know if you have any special dietary requirements.

Please note a discretionary service charge of 10% will be added to your bill.