



THE
ELKS HEAD

COUNTRY INN

SUNDAY LUNCH

STARTERS

Prawn Cocktail

Juicy prawns piled high on a bed of crisp shredded lettuce and coated in a smooth, tangy homemade Marie Rose sauce. Served classic-style in a glass for a proper, timeless start to your meal. 8

Soup of the Day

A warming bowl of seasonal soup, served with thick slices of warm artisan sourdough and a swirl of whipped herb butter. *(GF option available)* V 6

Baked Somerset Camembert

Goosey, melting camembert infused with fragrant rosemary and garlic, served with toasted crostini for dipping and a fresh side salad. 9

Creamy Garlic Mushrooms

Earthy mushrooms gently simmered in a rich, garlicky cream sauce served with warm, crusty sourdough for dipping and mopping up every last drop. 6

MAINS

All served with creamy mashed potato, roast potatoes, seasonal vegetables, homemade pork stuffing and a homemade Yorkshire pudding. Accompanied with a generous portion of gravy.

Overnight Roasted Silverside Beef 18

Slow-cooked Lamb 19

Chicken Supreme 18.50

Succulent Pork with Crispy Crackling 18

Trio of Meats 20 (add 1.50 for lamb)

DESSERTS

Warm Sticky Toffee Pudding

A gloriously moist sponge drenched in rich butterscotch sauce, with your choice of vanilla ice cream or creamy custard. 6

Add a pot of double cream for 1.50.

Luscious Lemon Cheesecake

Smooth, zesty lemon cheesecake on a buttery base, finished with a generous dollop of whipped cream. *GF* 6

Raspberry & White Chocolate Roulade

A light, airy roll swirled with tart raspberries and sweet white chocolate, served with a pot of double pouring cream. *GF* 7

EXTRAS

Yorkshire Pudding 1.50 each

Extra Gravy Boat 3

Bowl of Roast Potatoes 4

Cauliflower Cheese 6

GF: Gluten free

V: Vegetarian