

Watersmeet

Hotel & Restaurant

Sunday Menu

At The Rock's

Seafood Cocktail

King Prawns, Crayfish, Avocado, Marie Rose Sauce
2,5,6,8,9,10,14

Chef's Soup of The Day

Homemade Bread, Salted Whipped Butter
2,5,10

Chicken Liver Parfait

Smoked Beetroot Gel, Pickled Beetroots, Candied Hazelnuts, Micro Salad, Fennel Brioche
2,5,9,12,14

Twice Baked Goats Cheese Souffle

Pickled Onions, Candied Walnuts, Compressed Apple, Goats Cheese & Chive Crumb, Baby Rocket, Balsamic Glaze
2,5,6,9,12,14

To Follow

Roast Rump of Beef

Yorkshire Pudding, Herb Roasted Potatoes, Kale, Braised Red Cabbage, Horseradish Cream, Water Cress, Red Wine Gravy
2,5,9,14

Roast Chicken & Sausage Meat Sage and Bacon Stuffing

Yorkshire Pudding, Herb Roasted Potatoes, Kale, Cauliflower Cheese, Braised Red Cabbage, White Wine & Chicken Gravy
1,2,5,6,9,14

Market Fish, Samphire

Whole Grain Mustard and Shallot Dressed New Potatoes, Tender Stem Broccoli, Caper & Samphire Butter, Charred Lemon
3,4,5,14

Nut Roast Wellington

Yorkshire Pudding, Herb Roasted Potatoes, Kale, Cauliflower Cheese, Braised Red Cabbage, Red Wine Gravy
2,6,7,12,14

To Finish

Chefs Crumble

Anglaise or Ice Cream
5,12

Lemon, Elderflower & Mixed Berry Trifle

5, 9

Banana Rice Pudding

Rum Poached Raisins, Candied Walnuts, Rum & Lime Syrup, Vanilla Ice Cream
5,8,9,12,14

Watersmeet Coupe

Coffee Ice cream, Toffee Sauce, Tia Maria, Clotted Cream, Toasted Almonds
2,5,9,12,14

Trio of Ice Cream

Selection: Vanilla, Strawberry, Chocolate, Toffee, Coffee
2,5,9

West Country Cheeses

Grapes, Chutney, Biscuits
2,5,12,14
(£3 supplement)

2 Courses £32

3 Courses £42

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

Allergens Key: 1 celery 2 gluten 3 crustaceans 4 fish 5 dairy 6 mustard 7 peanuts 8 soya 9 eggs 10 lupin 11 molluscs 12 nuts 13 sesame seeds 14 sulphites