



Sunday Menu

Something to nibble...?

Marinated mixed olives

£3.95

Hummus and chargrilled pitta strips

£3.95

12" garlic khobez flatbread topped with cheddar cheese and a chipotle dip

£4.95 jalapenos £1

Have all three of the above nibbles for £10

Why not enjoy a starter or dessert for just £4 when ordering a roast...?

To Start...

Chargrilled cajun marinated chicken skewers with mixed leaves & a mango & pineapple dip

£6.95

Deviled whitebait served with homemade rustic tartar sauce

£6.75

Deep fried, Somerset brie with apricot & cranberry compote & a balsamic reduction

£5.50

Smooth pork and chicken liver pate with fruit chutney & toasted Ciabatta

£5.95

The Roasts...

All of our roasts here at The Ashcott come with seasoned duck fat roasted potatoes, honey roasted parsnips, creamy cauliflower cheese and a selection of seasonal British vegetables. And don't worry, everyone gets a homemade Yorkshire pudding!

The Ashcott Platter – Roast beef, pork loin and turkey breast with sage & onion stuffing, pig in blanket, crackling, horseradish hollandaise, Bramley apple puree and bread sauce

£13.95

Roast beef with horseradish hollandaise

£12.95

Roast loin of pork with crackling, stuffing & Bramley apple puree

£11.95

Turkey breast with pig in blanket, stuffing & bread sauce

£11.95

Nut roast with olive oil roasted potatoes, stuffing and vegetarian gravy (v)

£10.95



8OZ RIB-EYE STEAK, ideally cooked medium to ensure the fat renders down & penetrates the meat for the optimum taste of this beautiful cut. Served with our signature chunky chips, garlic & thyme roasted tomato, field mushroom & fried onions

£21.95

Traditional beer battered cod and chips served with chunky chips, minted petit pois and a homemade rustic tartar sauce

£14.95 large £10.95 small

MARINATED BONELESS HALF CHICKEN COOKED ON THE CHARGRILL, served with garlic chunky chips and a side of house slaw

£13.95

Crisp basil and maize pastry case filled with slow roasted tomatoes, Mediterranean style veg, finished with a basil & pumpkin seed crumb and topped with goats cheese, served with a quinoa and walnut salad

£11.95

Maple glazed belly of pork with creamed mash potato, braised red cabbage, mixed greens and jus

£16.95

Desserts...

These desserts are just £4 when ordering a roast

Warm salted caramel chocolate brownie with vanilla ice-cream

£5.75

Bread and butter pudding, served hot with custard

£5.25

Mixed berry panna cotta pot with red berry coulis

£5.95

Lemon posset with homemade shortbread

£5.95

Treacle & ginger tart with homemade lemon curd

£5.95

2 scoops of ice-cream/sorbet

£5.25