



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 & garlic aioli dip

£6.95

Lemon and pepper coated 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

£6.25

The Roasts...

All our roasts here at The Ashcott are made using local Somerset meat and come with seasoned duck fat roasted potatoes, a honey roasted parsnip, 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 and turkey breast with sage & onion stuffing, pig in blanket, roasted potatoes, honey roasted parsnip and crackling

£13.95

Roast corner cut topside of Somerset beef

£12.95

Roast Somerset pork with crackling & stuffing

£11.95

Somerset Turkey breast with pig in blanket & stuffing

£11.95

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

£10.95



8oz ribeye 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

£13.95

Marinated, boneless half chicken cooked on the chargrill and 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

£21.95

Chargrilled gammon steak with chunky chips, a wedge of fresh pineapple and a fried free range egg

£11.95

Desserts...

These desserts are just £4 when ordering a roast

Warm salted caramel chocolate brownie with vanilla ice-cream

£6.50

Lemon posset with homemade shortbread

£5.95

Baked honeycomb cheesecake with homemade honeycomb and a jug of double cream

£6.95

Treacle & ginger tart with homemade lemon curd

£6.50

2 scoops of ice-cream/sorbet

£4.25