



Sunday Menu

Please Note: we run an extensive specials board all day alongside our Sunday menu, and all starters and desserts (except cheeseboard) are just £4 when purchasing one of Our Signature Ashcott 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 topside of beef, pork shoulder and turkey breast with sage & onion stuffing, pig in blanket and crackling **£14.95**

Roast corner cut topside beef

£13.95

Roast Somerset shoulder of pork, stuffing and crackling

£12.95

Roast turkey breast, pig in blanket and stuffing

£12.95

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

£12.95 V, VeO

Desserts

Treacle and Ginger Tart served with homemade lemon curd **£6.50**

Eton Mess made with whipped cream, fresh berries and mixed berry coulis **£6.95 Gf**

Lemon Posset with shortbread **£5.95 GfO**

Warm Salted Caramel Chocolate Brownie with vanilla ice-cream **£6.95**

Somerset Cheese Board - Cheddar, Stilton and Brie with fruit chutney and a selection of Crackers

£8.95 GfO

Ice-Cream & Sorbets

2 scoops **£4.25** – 3 scoops **£5.95**