



BACKWELL HOUSE

Sunday Lunch Menu

Available every Sunday from 12noon till 2:30pm

3 Courses for £30.00

Vine tomato, olive, rosemary focaccia (VE) *£4 Supplement*

Starters

Butternut squash soup, miso & black pepper butter (VEA, GFA)

Duck rilette, cornichons, fig jam, toasted ciabatta (GFA, V)

Beetroot, blood orange & pomegranate cured salmon, cucumber & apple pickle (PE, GF, DF)

Mains

Sirloin of beef (Locally reared in Battens Farm, Nailsea) (GFA, DFA)

Roast chicken breast (GFA, DFA)

Confit pork belly (GFA, DFA)

Cashew nut and apricot roast (VEA)

All served with a Yorkshire pudding

Fillet of trout (GF, DF)

All served with selection of seasonal vegetables & roast potatoes

Desserts & Cheese

Autumn blackberry and apple cheesecake, blackberry sorbet

Sticky toffee pudding, butterscotch sauce, clotted cream

Chocolate orange and hazelnut delice, pistachio ice cream

Selection of West Country cheeses, quince jelly, biscuits (GFA) *£3 Supplement*

Other gluten free & dairy free desserts available on request

(V) – Vegetarian, (GF) - Gluten free, (DF) – Dairy free, (VE) – Vegan, (P) – Pescatarian
(VA) – Vegetarian available, (GFA) - Gluten free available, (DFA) – Dairy free available, (PEA) – Pescatarian available
If you have any dietary requirements or allergies, please notify a member of the team when ordering