



Betony by Matt Tomkinson

Sunday Lunch

Starters

Lightly Spiced Parsnip Soup with Parsnip Bhaji, Coconut Cream and Fresh Coriander (v)	£7
Free Range Chicken Liver Parfait, Red Onion Chutney, Crispy Rice and Toasted Brioche	£9
Wild Mushroom and Smoked Bacon Rotollo, Parsnip Puree, Grilled Broccoli and Lemon	£9
Potted Smoked Mackerel, Pickled Cucumber and Apple Jelly	£8
Slow cooked Red Lentil Dhal, Spiced Paneer, Toasted Cashew Nuts and Tomato Salad (v)	£8

Main

Roast Topside of Aged Parsonage Farm Beef, Duck Fat Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding and Roast Gravy	£15
Roast Loin of Free Range Parsonage Farm Pork, Granny Smith Apple Sauce, Seasonal Vegetables, Duck Fat Roast Potatoes and Cider Gravy	£15
Grilled Wild Bream, Crushed Jerusalem Artichokes, Truffled Hazelnut Pesto and Red Wine Sauce	£23
Seasonal Pie of the Day, Triple Cooked Chips, Grilled Hispi Cabbage and Original Wiltshire Mustard	£14
Risotto of Pearl Barley with Roasted Pumpkin, Local Greens and Blue Cheese (v)	£13
Parsonage Farm Beef Burger, Dill Pickle, Glazed Emmental Cheese, Tomato Chutney and Fries	£14
Battered Shetland Haddock, Triple Cooked Chips, Mushy Hodmedod's Peas, Tartare Sauce & Chip Shop Curry	£13

Sides

Triple Cooked Chips	£4	Hispi Cabbage with Black Pepper Butter	£5
Crispy Fries with Truffle Mayonnaise and Parmesan	£5	Leaves with Parmesan, Olive Oil and Lemon	£4
Peppercorn Sauce	£3	Grilled Broccoli with Hazelnut Pesto	£4



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Desserts

Dark Chocolate Tart, Salted Chocolate Crumble and Passion Fruit Sorbet	£8
'Choux a la Crème', New Season Pear, Butterscotch Sauce and Pear Sorbet	£8
Warm Treacle Tart with Crème Fraiche	£7
Fig or Pear Sorbet with Chilled Grey Goose Vodka	£8
Affogato with Vanilla Ice Cream	£5
Five of our Favourite Cheeses served with homemade Apple and Tomato Chutney	£11

SAMPLE