



THE  
BLAISE  
INN

## Sample Sunday Lunch Menu

**This is a sample copy of our Sunday Lunch Menu, as served on 07/07/24.  
Our menus change regularly due to availability & seasonality of ingredients.**

### To Start

Roast tomato and red lentil soup, creme fraiche, basil oil <b>V</b>	6.5
Seared cured salmon, courgette ribbon and orange salad, buttermilk, mint and poppy seed dressing	8.5
Homemade chorizo sausage roll, house pickles, watercress salad	8
Roast fig, goats curd and candied walnut salad, honey dressing	8.5
Half pint of shell on prawns, watercress salad, lemon aioli	8.5

### Roasts

*All meat roasts are served with a selection of chicken fat roast potatoes (vegetarian roast potatoes served with vegetarian option) cauliflower cheese, buttered greens and seasonal vegetables, Yorkshire pudding*

Cider roast pork belly, pork and apple stuffing, apple sauce	15
Roast rump of beef, roast shallot, horseradish sauce	17
Sweet potato, goats cheese and walnut parcel, vegetable crisps <b>V</b>	14

### Puddings

Fresh apricot and Monbazillac trifle, toasted almonds	8
Chocolate mousse, dulce de leche caramel, shortbread biscuits, almond praline <b>V</b>	8.5
Fig leaf panna cotta, blackcurrant compote	8
Classic tiramisu	8.5
Soya and coconut milk rice pudding, rhubarb compote <b>Vg</b>	7
Selection of cheeses – Driftwood,(Goat, soft, Somerset) Westcombe Cheddar, (Cow, hard, Somerset) Bruton Brie, (Cow, bloomy rind, Somerset) pear chutney, pickles, homemade oat cakes	9

**V** Vegetarian | **Vg** Vegan

Please inform us of any food allergies or special dietary requirements.

Please note that allergens are used on our premises.