



— GANYMEDE —

Sunday Sample Menu

Weekend Aperitifs

Noam Lager	£ 6.50
Volcan Paloma	£14.00
Xeco Fino Sherry	£ 8.00
Xeco Amontillado Sherry	£ 8.00
Coates & Seely Sparkling Rosé	£14.00
Starkey's Farm Pressed Apple Juice	£ 3.80

Bloody Good Bloodies

Bloody Mary	£12.75
Bloody Martini	£14.00
Bloody Maria	£13.00
Red Snapper	£12.75
Bloody Caesar	£13.00
Bloody Susan (for 4-6 to share)	£65.00

Today's Specials:

<i>Roasted lamb rump with roast trimmings and salsa verde</i>	<i>£36.00</i>
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To begin

Half a dozen Jersey Royal oysters with shallot vinaigrette and lemon	£24.00
Exmoor Caviar - Cornish Salted Baerii (30g) with blinis, truffle crisps and sour cream and chives	£110.00

Starters

Chilled gazpacho Andaluz with basil oil	£ 9.50
Salt and pepper squid with aioli and green chili	£11.50
Burrata 'Caponata' with black olives, pistou and basil (v)	£16.50
Chicken liver parfait with white wine jelly and toasted brioche	£12.00
Scallop ceviche with wasabi mayonnaise, whipped avocado, jalapeño, honey and yuzu dressing	£18.00

Main course

Roast scallops with pea a la française, pancetta and shoestring fries	£40.00
Crisp Cornish cod with creamed potato, potted shrimp butter and green beans	£32.00
Homemade tagliatelle with shallot cream, new season asparagus, morels and basil pistou (v)	£28.00

Sunday Roasts

Roast corn-fed chicken with stuffed leg	£26.50
Roast dry rubbed sirloin of beef with horseradish cream	£28.00
Rolled and stuffed pork belly with caramelised apple sauce	£24.50
Cauliflower steak with cauliflower purée and vegetable gravy (v)	£22.00
<i>(All roasts served with greens, roast potatoes, roast carrots, gravy, and Yorkshire pudding)</i>	

Sides

Creamed leeks	£ 7.00	Pork, onion and sage stuffing	£ 8.00
Honey glazed carrots	£ 5.50	Three cheese cauliflower cheese	£ 6.50

(See overleaf for desserts and digestifs)

An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request.

(n) = contains nuts



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Desserts

Tiramisu	£ 9.50
Crème Brulée	£ 9.50
Capezanna olive oil ice cream with Maldon sea salt	£ 9.00
Sticky toffee pudding with vanilla ice cream and custard	£10.50
Apple and blackberry crumble with custard and vanilla ice cream (n)	£10.50
Dark chocolate mousse with salt caramel ice cream and chocolate tuille	£11.50
A plate of Golden Cross, Godminster, Colston Bassett Stilton and Tunworth with honey and crackers	£16.00

To Finish

Coffee or infusions with chocolate truffles	£ 7.00
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Sweets & Stickies

	75ml	Bottle
Pedro Ximénez `El Candado` NV, Valdespino, Andalucia, Spain	£ 7.75	£38.50 375ml
Sauternes, Château Laville 2016, Bordeaux, France	£10.75	£58.00 375ml
`Schweizer` Moscato Rosa 2022, Franz Haas, Trentino-Alto Adige, Italy	£13.75	£82.50 500ml
Vin Santo, Isole e Olena 2009, Tuscany, Italy		£88.00 375ml
Chateau Climens, 1er Cru Classe, 1989 Sauternes – Barsac, France		£162.00 750ml

Sherry & Port

	75ml	Bottle
NV Xeco Fino, Bodegas y Vinedos Diez Merito, Spain	£ 8.00	
Xeco Amontillado, Bodegas y Vinedos Diez Merito, Spain	£ 8.00	
NV `Dona Antónia` 10-Year-Old White Port	£ 8.50	£40.00 375ml
Unfiltered Late Bottled Vintage Port 2018, Sandeman, Douro, Portugal	£ 9.00	£45.00 750ml
20-Year-Old Tawny Port NV, Sandeman, Douro, Portugal	£14.50	£75.00 750ml

Digestifs

Limoncello	£ 3.80	Classic Negroni	£12.00
Espresso Martini	£13.00	Belvedere Pomegranate Cosmopolitan	£14.00

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