

## Sunday Menu 12pm – 4pm & 5pm-8pm

All our Sunday lunches are served with their own roast potatoes, gravy & Yorkshire pudding as well as a selection of seasonal & local vegetables, greens & cauliflower cheese.

**Quarter of organic roast chicken – Stream Farm, Bridgewater**  
Served with bread sauce. **£12 (GFO)**

**28 day aged beef rump- Hillcombe Farm, Chilworthy**  
With slow braised short rib, served with horseradish cream **£13 (GF)**

**Pressed saddleback pork belly – Hill Farm, Frampton**  
Served with English bramley apple sauce. **£11 (GF)**

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**Hazelnut & Mushroom Roast** – Slow baked vegan nut roast with puy lentils, garlic, rosemary & thyme topped with Scottish girolles. With roasted cauliflower, roasted olive oil potatoes & vegan gravy. **£9.50 (VG) (GF)**

**Cornish Hake** – Pan seared fillet of hake, poached in a smoked cream sauce with charred leeks, Somerset garden peas & parsley parmentier potatoes. **£12 (GF)**

### Desserts

**Baked Cheesecake** – Rich and creamy cheesecake with fresh English strawberries and coulis. **£5 (V)**

**Eaton Mess** – Broken meringue with English strawberries, raspberries & chantilly cream. **£4.50 (V)**

**Local Cheese Board** – Godminster mature cheddar (**V**), Tunworth soft, Dorset Blue Vinney (**V**) with crackers, celery & homemade chutney. **£7 (GFO)**

*Please place your order at the bar. If you have any allergies or dietary requirements, let us know and we'll do our best to accommodate*

At The Old Market Assembly we only use the most ethical produce and suppliers. We source as much as possible from the South West & practically none of our core ingredients come from outside of the UK. All our dairy and meat is either free range or organic, and our fish is sustainably sourced. We think meat should be a treat and offer a wide range of vegetarian options.

We try and meet other dietary requirements wherever possible and always offer vegan and gluten free dishes.

We've been awarded the Sustainable Restaurants Association's highest rating of three stars in recognition of our sourcing policy, how we dispose of our waste, our use of renewable energy, our commitment to staff and being an active member of the community.

