



SUNDAY MENU

TO SHARE

The Ploughman's Picnic	£15.50
Ham Hock Terrine, Wookey Hole Cheddar, Apple & Fennel Slaw, Pickled Onions, Soft Boiled Egg, Tomato Chutney & Country Toast	
Vege Mezze Board V, GFA	£12.75
Red Pepper & Feta Hummus, Garlic & Chive Mayo, Thousand Island Dip & Crudités Toasted Pitta	
Home-made Artisan Bread GFA, V	£3.75
Farrington Rapeseed Oil & Balsamic, Salted Butter	
Stone Baked Pizzetta V	£5.75
Honey Roast Garlic & Rocket (add cheese £1)	
Nocellara Olives , Chilli & Lemon GE, V, DF	£3.00

STARTERS

Roasted Cauliflower Cheese Soup V, GFA	£5.50
Smoked Cheddar Toastie	
Bacon Scotch Egg	£7.25
Celeriac & Caper Remoulade	
Smoked Salmon Properly Garnished GFA	£9.75
Ciabatta Crisps	
Steamed Cornish Mussels White Wine GF	£8.00
Cream & Parsley Sauce	
Ham Hock & Parsley Terrine GFA	£7.75
Pineapple & Saffron Chutney, Toasted Bloomer	
Crispy Duck GF	£7.75
Cucumber, Spring Onions & Plums, Spiced Sticky Plum Dressing	
Roasted Carpaccio of Beetroots V GF	£6.75
Goats Curd & Rocket, Rosemary Oil	

VEGETARIAN

Caramelised Chicory Tart V	£13.75
Whipped Goats Cheese, Rocket & Orange Salad	
Butternut Squash Risotto GFA, V	£13.50
Crumbled Stilton & Wild Mushrooms	
Superfood Salad of Sweet Potato V, GF	£12.50
Pomegranate & Baby Spinach, Crispy Kale, Sweet & Salty Nuts, Seeds	

SIDES

Chunky Chips V, GE, DF	£3.50
Colcannon Mash V, GF	£3.75
Sweet Potato Fries V, GE, DF	£3.50
Black Cabbage & Smoked Bacon V, GE, DFA	£4.00
Green Beans & Sautéed Shallots V, GE, DFA	£3.75
Watercress, Radish & Apple Salad , Balsamic Dressing V, GE, DFA	£3.50

ROASTS

Sserved with Roast Potatoes, Yorkshire Pudding, Broccoli, Autumn Greens, Carrot & Swede Puree, Gravy

Dry-aged Rump of Beef GFA	£14.50
Slow-cooked Lamb Shoulder GFA	£14.25
Pork Loin, Bramley Apple Sauce & Crackling GFA	£13.75
Lentil & Pistachio Nut Roast, Mushroom Gravy V, GFA, N	£12.75
All 3 Meats	£17.00

MAINS

Steak & Local Ale Pie	£14.50
Colcannon Mash, Black Cabbage & Gravy	
Smoked Haddock & Chive Fishcake	£14.75
Buttered Samphire & Sorrel Sauce	
Pan-fried Seabass Fillet GF	£18.75
Chorizo, Baby Spinach, Saffron Potatoes & Caramel	
British Coastal Fish of the Day - see the blackboard	
Corn-Fed Chicken Supreme GF	£15.50
Creamy Mash, Baby Leeks, Jus Vinaigrette	

STEAKS

Naturally Produced Prime Beef - All Served with Chips, Grilled Mushroom, Watercress & Shallot Salad (upgrade to sweet potato fries £1)

10oz Dry-aged Rump GF	£19.50
8oz Dry-aged Ribeye GF	£22.50
Steak of the Day - see the Specials Board	

Sauces	£1.75
5 Green Peppercorn & Brandy GF, Béarnaise GF, Garlic & Chilli Butter GF	

WHAT'S ON AT THE GOLDEN BALL

Keep up to date with special events at your favourite pub by visiting our website and signing up to our newsletter.

thegoldenballpub.com

For any allergen information please contact a member of our team.
V Vegetarian | GF Gluten Free | GFA Gluten Free Available | N Contains Nuts

A 10% optional gratuity will be added to tables of eight or more.
This is distributed between the whole team. Thank You.



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