## "Inspired by heritage. Sourced local!"

Sunday's are about our British Heritage



## **Sunday Roast Menu**

Why no lamb? Why no starters? Here's the deal...

We're all about seasonal, sustainable food here at The Candlelight.

That means you won't see lamb on the menu right now.

Why? Because UK lamb is still young this early in the year, and the **best quality** won't arrive until late spring.

We'd rather wait than serve **imported**, **overpriced**, **and underwhelming** meat.

And as for **starters**—we've pressed pause.

Most of our guests love to go **straight to mains** and finish with something sweet (and we can't blame them).

Starters just weren't getting much love, and the wastage didn't sit right with us.

So our menu's a little leaner, but every dish is **seasonal**, **low-waste**, **and full of flavour**. Thanks for understanding—and for eating with purpose.

#TheCandlelightEats#SeasonalCooking#LocalFirst#SustainableDining #NoWasteKitchen #EatTheSeason #SupportLocal #SomersetFoodie

## Mains

- Roast Beef & Yorkshire Pudding 21.95
  (Served Medium Rare)
- Roast Pork, Apricot Stuffing & Crackling 20.95
  - Roast Chicken & Sage Stuffing 18.95
    - Salt Baked Beetroot Steak 16.95
  - Kids option (for our smaller guests) 10.95

Extra Yorkshire Pudding 1.50

All roasts served with golden crispy potatoes, glazed Root vegetables, cauliflower cheese & seasonal greens to share & traditional homemade gravy.

A discretionary 12.5% service charge is added to your bill. Customers may request its removal to leave their own gratuity. However, for tables of 6 or more, a minimum 12.5% service charge applies.