



SUNDAY MENU (SAMPLE)

Enjoy a scrumptious 1 course for only £12.95 or 3 courses at only £17.95.

STARTERS

SOUP OF THE DAY

GOATS CHEESE BON BON'S (V)

Beetroot chilli puree, balsamic roasted shallots

MACKEREL ESCABECHE

Celeriac remoulade, pickled baby veg, herb oil

ROASTED BUTTERNUT SQUASH PEARL BARLEY RISOTTO (V)

Toasted pumpkin seeds, pumpkin and sage oil

TO FOLLOW

RARE ROAST BEEF

Horseradish crème fraiche, yorkshire pudding

SLOWLY ROASTED BELLY OF PORK

Apple & sage stuffing, crackling, green apple puree

(all served with carrot & swede mash, buttered seasonal greens, roast potatoes, honey glazed parsnips)

CRISPY SKINNED STONEBASS

Braised fennel, seafood bouillabaisse, saffron aioli

WILD MUSHROOM PAPPARDELLE (V)

Italian hard cheese crisps, truffle dressing

TO INDULGE

CHOCOLATE TART

Coffee and rum ice cream

CRÊPE SUZETTE

Rich orange sauce, cointreau, vanilla ice cream

VANILLA CRÈME BRÛLÉE

Fresh raspberry, meringue

SELECTION OF ICE CREAM

All items are subject to availability. Dishes may contain nuts/nut derivatives. Fish dishes may contain small bones. If you have any allergens please inform/ask a team member who will advise of the ingredients used. (V) = Vegetarian.

All prices are inclusive of VAT at current rate.