



SUNDAY LUNCH

Two courses £25 / Three courses £30 /

Child two-course £14 (*any roast followed by homemade ice cream*)

STARTERS

Roasted tomato & red pepper soup thyme croutons (v)

Poached salmon fishcake chunky tartare sauce

Mushroom ragout on garlic toast (v)

Beetroot risotto horseradish crème fraiche (v)

Potted mackerel pâté melba toast, pickled vegetables

MAIN PLATES

SUNDAY ROASTS

*all served with Yorkshire pudding, roast potatoes, mash,
cauliflower cheese, greens and red wine jus*

Roast 30-day aged sirloin beef horseradish hollandaise (£3 supplement)

Roast suprême of chicken sage & onion stuffing, 'pigs in blankets'

Roast loin of pork sage & onion stuffing, crackling, apple sauce

Confit duck leg sage & onion stuffing, apple sauce

Vegetarian roast, roast potatoes, mash potatoes, Yorkshire pudding, vegetables, jus (v)

Pan fried fillet of seabass creamed potato, mange tout, shellfish bisque

Port caramelised onion tart tatin glazed goat's cheese, grilled courgettes, beetroot & shallot
syrup (v)

SWEETS

Raspberry pannacotta fresh raspberries, mini meringue

Vanilla cheesecake strawberry sorbet, strawberry coulis

Panettone bread & butter pudding orange crème Anglaise

Sticky toffee pudding toffee sauce, salted caramel ice cream

White chocolate crème brûlée homemade shortbread biscuit

Homemade ice cream or sorbet

Cheeseboard £3.50 supplement

served with biscuits, celery, grapes & quince jelly

Vintage organic cheddar | Long Clawson stilton | Coulommiers (brie-like)