

Sunday Menu

STARTERS

CURED COD 'NICOISE'

Salsa Verde

GOATS CHEESE & HORSERADISH PANACOTTA

Caramelised Beetroot, Winter Truffle, Watercress

GAME TERRINE

Jerusalem Artichoke, Spiced Apple & Prune Chutney, Toasted Brioche

MAINS

ROAST STRIPLOIN OF BEEF

ROAST PORK LOIN

Sage & Onion Stuffing

ROAST GUINEA FOWL BREAST

HOMEMADE NUT ROAST (V)

FISH OF THE DAY

Please ask one of the servers

All roasts are served with roast potatoes, yorkshire pudding, seasonal vegetables & homemade gravy

DESSERTS

WHITE CHOCOLATE & VANILLA PARFAIT

Textures of Rhubarb, Pistachio Sponge

WARM CHOCOLATE MOUSSE

Hazelnut Cremeux, Macerated Raisins, Pear Sorbet

LEMON TART

Passionfruit Curd, Coconut Meringue, Greek Yogurt Sorbet

SELECTION OF BRITISH & LOCAL CHEESES

Quince Membrillo, Candied Walnuts, Grapes, Watercress, Homemade Crackers (£5 Supplement)

TWO COURSES £34

THREE COURSES £36

Any Allergies or Intolerances Please Let a Member of Staff Know Before Ordering