

Sunday Menu

STARTERS

CHICKEN LIVER PARFAIT

Pickled Cranberries, Toasted Brioche, Spiced Apple & Prune Chutney

BBQ MACKEREL

Kohlrabi & Orange Salad, Squid Ink Cracker, Lemon Caviar

TWICE BAKED GRUYÈRE CHEESE SOUFFLÉ

Parmesan Foam, Garlic Croutes, Pickled Shimeji Mushrooms

MAINS

ROAST STRIPLOIN OF BEEF

ROAST PORK LOIN

Sage & Onion Stuffing

ROAST GUINEA FOWL BREAST

NUT ROAST (V)

FISH OF THE DAY

All served with roasts

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

DESSERTS

CHRISTMAS PUDDING CHEESECAKE

Orange Marshmallow, Dark Chocolate Cremeux, Orange Sorbet

PEANUT BUTTER PARFAIT

White Chocolate Cremeux, Hazelnut Crumb, Banana & Lime Ice Cream

DARK CHOCOLATE FONDANT

Passionfruit Gel, Coconut Meringue, Mango Ripple Sorbet (8 minute cooking time)

SELECTION OF BRITISH & LOCAL CHEESES

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

TWO COURSES £32

THREE COURSES £36

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