

Sunday Menu

STARTERS

CURED SEA TROUT MOSAIC

Grapefruit & Orange, Squid Ink Cracker, Dill Emulsion

DUCK CROQUETTE

Plum Sauce, Wasabi & Coriander Emulsion, Spring Onion & Cucumber, Sesame

TWICE BAKED GRUYÈRE CHEESE SOUFFLÉ

Parmesan Foam, Pickled Shimeji Mushrooms, Wild Garlic

MAINS

ROAST STRIPLOIN OF BEEF

ROAST PORK LOIN

Sage & Onion Stuffing

ROAST CHICKEN 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

DARK CHOCOLATE FONDANT

*Espresso Gel, Vanilla Mascarpone, Coffee & Marsala Mousse, Golden Raisin Compote
(8 Minute Cooking Time)*

LEMON TART

Stem Ginger Curd, Raspberry Meringue, Raspberry And Star Anise Sorbet

PASSIONFRUIT BAVAROIS

Poached Pineapple, Caramelised White Chocolate Cremeux, Coconut Sorbet

SELECTION OF BRITISH & LOCAL CHEESES

*Apple & Prune Chutney, 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