

# Sunday Menu

## STARTERS

### CHARRED MACKEREL

*Raspberry, Sherry Infused Tomatoes, Garlic Croustade*

### DUCK TERRINE

*Apricot & Ginger Chutney, Brioche, Watercress*

### TWICE BAKED GRUYÈRE CHEESE SOUFFLÉ

*Parmesan Foam, Pickled Shimeji Mushrooms*

## MAINS

### ROAST STRIPLOIN OF BEEF

### ROAST PORK LOIN

*Sage & Onion Stuffing*

### 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

### RASPBERRY, PISTACHIO & WHITE CHOCOLATE PARIS BREST

### VANILLA & MASCARPONE MOUSSE

*Vanilla & Mascarpone Mousse*

### MILK CHOCOLATE & MANGO MILLE-FEUILLE

*Coconut*

### SELECTION OF BRITISH & LOCAL CHEESES

*Apple & Prune Chutney, Candied Walnuts, Grapes, Watercress, Homemade Crackers  
(£6 Supplement)*

TWO COURSES £35

THREE COURSES £37

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