

Sunday Menu

STARTERS

PORK & SAGE TERRINE

Wild Garlic, Soda Bread

GRILLED OCTOPUS

Squid Ink & Wasabi

CARROT & SPINACH PAVÉ

Coriander Emulsion, Tapioca Cracker

MAINS

ROAST STRIPLOIN OF BEEF

ROAST LAMB SHOULDER

Mint Sauce

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

MILK CHOCOLATE DELICE

Mango, Passionfruit Sorbet

RASPBERRY FRAMBOISIER

White Chocolate Ice Cream

APRICOT & VANILLA CHEESECAKE

Burnt Honey Cremeux, Stem Ginger Sorbet

SELECTION OF BRITISH & LOCAL CHEESE'S

*Quince Membrillo, Homemade Crackers, Candied Walnuts, Watercress
(£7 Supplement)*

2 COURSE £37

3 COURSE £39

*Any Allergies or Intolerances Please Let a Member of Staff Know Before Ordering
Available 12:00pm - 4:00pm*