

Sunday Menu

STARTERS

TUNA CARPACCIO

Yuzu Kosho Dressing, Parmesan & Coriander, Pistachio

DUCK TERRINE

Chicory, Watercress Emulsion, Orange & Sesame Cracker

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

Please ask one of the servers

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

DESSERTS

BLACKBERRY & ALMOND FRANGIPANE

Burnt Honey Cremeux, Blackberry Sorbet

CHOCOLATE & MISO TART

Textures of Orange, Crème Fraiche Sorbet

LEMON PANNACOTTA

Raspberry, White Chocolate Cremeux, Raspberry Ripple Sorbet

SELECTION OF BRITISH & LOCAL CHEESES

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

TWO COURSES £32

THREE COURSES £35

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