

Sunday Menu

STARTERS

PARTRIDGE

Potato Rosti, Pomegranate, Watercress Emulsion

TWICE BAKED GRUYERE CHEESE SOUFFLE

Ricotta Foam, Salsify

SMOKED SALMON & MACKEREL TERRINE

Squid Ink Cracker, Salmon Roe

MAINS

ROAST STRIPLOIN OF BEEF

ROAST NORFOLK TURKEY

Cranberry 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

CHRISTMAS PUDDING PARFAIT

Brandy, White Chocolate & Cinnamon

DARK CHOCOLATE MOUSSE

Salted Caramel, Pear

STICKY TOFFEE PUDDING

Toffee Sauce, Vanilla Ice Cream

SELECTION OF BRITISH & LOCAL CHEESE'S

*Homemade Chutney & 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