

Sunday Menu

STARTERS

CURED COD & TROUT MOSAIC
Apple Vierge, Squid Ink Cracker, Lemon Gel, Salmon Roe

BEEF CHEEK
Hazelnut Crumb, Wasabi Emulsion, Spring Onion

GRUYÈRE CHEESE TWICE BAKED SOUFLÉ
Parmesan Foam, Thyme Croutes, Pickled Shimeji Mushrooms

MAINS

ROAST STRIPLOIN OF BEEF

ROAST PORK
Served with Pork & Sage Stuffing

ROAST LAMB SHOULDER
Mint Sauce

NUT ROAST (V)

PAN ROASTED SEA BREAM
Sun Blush Crush Potato, Curly Kale, Sauce Vierge

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

DESSERTS

LIME CHEESECAKE
Caramelised White Chocolate Cremeux, Raspberry Ripple Sorbet

MILK CHOCOLATE MOUSSE
Passionfruit Ice Cream, Cocoa Nib Tuille

WARM BANANA LOAF
Dark Chocolate Cremeux, Caramelised Banana, Salted Caramel Ice Cream

SELECTION OF BRITISH & LOCAL CHEESES
*Red Onion & Carrot Marmalade, Candied Walnut, Pickled Celery,
Homemade Crackers (£3.95 supplement)*

TWO COURSES £32

THREE COURSES £35

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