

Sunday Menu

STARTERS

BEETROOT CURED SEA TROUT
Whipped Lemon Cream Cheese, Bitter Leaves

GLAZED HAM HOCK
Piccalilli, Herb Tuile

HERITAGE TOMATO & BURRATA TART
Basil

MAINS

ROAST STRIPLOIN OF BEEF

ROAST PORK LOIN
Apple 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

STRAWBERRY FRAISIER
White Chocolate Ice Cream

LEMON MERINGUE TART
Crème fraîche Lime Sorbet

MILK CHOCOLATE MOUSSE
Espresso Gel, Salted Caramel Ice Cream

SELECTION OF BRITISH & LOCAL CHEESE'S
*Quince Membrillo, Homemade Crackers, Candied Walnuts, Watercress
(£6 supplement)*

2 COURSE £39

3 COURSE £42

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