# Sample Sunday Lunch

2 courses £30 / 3 courses £36

# Starters

## Chicken (gf\*)

Confit chicken, herb & bacon terrine, piccalilli, pickled walnuts, ciabatta croutes, rocket

#### Mushrooms (v) (gf\*)

Sauteed paprika & garlic chestnut mushrooms, Oxford Blue cheese sauce, toasted sourdough

#### Prawns (gf\*)

North Atlantic prawns & avocado tian, Marie Rose sauce, frisée lettuce, herb oil, toasted sourdough

# **Breaded Brie** (v)

Handmade breaded English brie wedges, spiced plum chutney

# Mains

All our mains below are served with;

Roasted carrots, honey roast parsnips, sauteed spring cabbage & bacon, garlic rosemary roast potatoes

# Roast Herefordshire Suckler Herd Heritage Dry Aged, Striploins of Beef (gf\*)

Homemade Yorkshire pudding, pan jus

#### Roast Loin of Suffolk Pork (gf)

Apple sauce, herb stuffing, crackling, pan jus

#### **Scottish Salmon Supreme**

Buttered new potatoes instead of the roast potatoes, sauce vierge

#### Wellington (ve)

Beetroot & wild mushroom 'Wellington', warm tomato salsa

# Sides (v) (ve\*) (gf\*)

Cauliflower Cheese 5.75 | Buttered New Potatoes 5.75 | Sauteed Spring Cabbage & Bacon 4.75 Roasted garlic rosemary potatoes 5 | Tenderstem Broccoli & Green Beans 5.25 | Pigs in Blankets 4.75

# Desserts

#### 'Twist on a Classic'

Warm banana croissant bread 'n' butter pudding, rum & raisin ice cream

## Cheesecake

Baked vanilla cheesecake, baileys & toffee sauce, burnt honey ice cream

## Treacle Tart (v)

Warm treacle tart, poached rhubarb, clotted cream & orange ice cream

## **Crumble** (v) (ve\*) (gf\*)

Apple & blackberry crumble, crunchy crumble topping, served with choice of; Warm crème anglaise **OR** Vanilla ice cream

#### **Home-made Ice Cream** (v\*) (ve\*) (gf\*)

Please select THREE from;

Ice Creams: Vanilla • Strawberry • Swiss Chocolate • Rum & Raisin • Clotted Cream & Orange
Sorbet: Raspberry • Apple • Passionfruit

(v) Vegetarian | (ve) Vegan | (ve\*) Vegan available | (gf) Gluten free | (gf\*) Gluten free available.

\*\*Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances\*\*

All prices are inclusive of VAT, a discretionary service charge of 10% will be added to your bill