

Sunday 24th September

STARTERS

Taken from our daily menu for the table to share:

Roasted Celeriac & Truffle Soup

Crew Smoked Salmon, Pickled Cucumber, Dill Crème Fraiche
Salt Beef Croquettes, Tripple Mustard Mayo & Parmesan

MAINS

We bring a sharing platter of:

Roasted Beef Rump Cap

Roasted Chicken Breast

Roasted Loin of Pork

Served with....

Roasted Potatoes, Yorkshire Puddings, Seasonal Vegetables

AFTERS

Dark Chocolate Delice, Orange Curd & Honeycomb Baked Vanilla Rice Pudding, Bramble Compote Apricot & Almond Fragipan Tart

28.00 FOR TWO COURSES, 33.00 FOR THREE COURSES

Please inform us of any allergies
A discretionary 12.5% service charge will be added to the total of your bill