

SUNDAY LUNCH MENU

2 courses £35 | 3 courses £40

FOR THE TABLE

Sourdough | Cultured Butter £8

Olives £6

TO START

Pea & Wild Garlic Soup | Sourdough (vg)

Heritage Tomato | Mozzarella | Salad

Lovage Cured Salmon | Cucumber | Lemon

Chicken Liver Parfait | Chutney | Croute

MAINS

Roast Sirloin of Beef | Yorkshire Pudding

Roast Chicken | Sage & Onion Stuffing

Roast Belly Pork | Apple Sauce

Roast Filo Parcel | Mushroom | Spinach | Feta (vg)

Sea Bass | Haddock Potato Cake | Hollandaise

Roast Board For 2

Roast Sirloin of Beef | Belly Pork | Chicken

(£6pp supplement)

All roasts served with – Roast Potatoes | Mixed Greens | Cauliflower Cheese

Pigs in Blankets £5 | Sage & Onion Stuffing £4 | Yorkshire Pudding £2

TO FINISH

Chocolate Cremeux | Red Pepper | Sour Cream Popcorn

Mango Mousse | Yoghurt Sorbet | Coconut

Matcha Parfait | Strawberry | Brown Sugar Syrup

Cheese Board | Crackers | Fruit (£5 supplement)