

Sunday 31 March 2024

To Start

Ham Hock Bonbons

Pea and basil purée, garlic aioli, herb oil, watercress (DF)

Chicken Satay Skewers

Asian slaw, roasted peanuts, chilli (GF/DF)

Roasted Carrot Soup

Sweet potato, leek, sweet potato crisps, herb oil, fresh bread (Vegan GFO)

Smoked Mackerel Paté

Herb toast, beetroot purée, horseradish aioli, candied beetroot (GFO)

To Follow

Roast Topside of Beef

Roast potatoes, Yorkshire pudding, cauliflower cheese, braised red cabbage, swede mash, glazed carrots, honey roast parsnips, seasonal veg, red wine gravy (GF/DF)

Roast Lamb Shoulder

Roast potatoes, cauliflower cheese, braised red cabbage, swede mash, glazed carrots, honey roast parsnips, seasonal veg, red wine gravy (GF/DF)

Honey Roast Gammon

Roast potatoes, cauliflower cheese, braised red cabbage, swede mash, glazed carrots, honey roast parsnips, seasonal veg, red wine gravy (GF/DF)

Catch Of the Day

Boulangère potatoes, asparagus, Napoli sauce, crispy rocket (GF)

Fish and Chips

Triple cooked chips, garden peas, tartare sauce (GF)

Vegan Fish and Chips

Battered banana blossom, triple cooked chips, garden peas (Vegan/GF)

Chicken Katsu Curry

Sticky jasmine rice, chilli, spring onion

Wild Mushroom and Tarragon Wellington

Buttered greens, new potatoes, tarragon cream

To Finish

Chocolate Brownie

Fudge sauce, chocolate soil, chocolate ice cream

Raspberry and White Chocolate Panna cotta

Fruit coulis, fresh raspberry, crushed meringue (GF)

Chocolate Orange Bread and Butter Pudding

Cointreau, clotted cream

Cheese and Biscuits

Cornish cheese selection, crackers, chutney, grapes

Vegan Chocolate Mousse (GF/DF)

Selection of Ice Cream