



Sunday Lunch Menu

Homemade bread & salted butter

Starters

Slow cooked ham hock, poached hens' egg, brioche

Smoked salmon, chive crème fraîche, pickled cucumber & lemon

Leek and potato soup, truffle oil & croutons

Herb crusted arancini, tomato fondue

Main Courses

Roast sirloin of beef, roasted potatoes, carrots, honey glazed parsnips, Yorkshire pudding, greens & gravy

Roasted whole poussin, roasted potatoes, carrots, honey glazed parsnips, greens & gravy

Beetroot and lentil roast, roasted potatoes, carrots, honey glazed parsnips & greens

Market fish, buttered kale, white wine sauce & crisp onion rings

Sides £4.00

Roast potatoes | Honey glazed parsnips & carrots | Tender stem broccoli | Kale

Cheese course £12

Selection of English cheeses, homemade bread, crackers, tomato chutney, ruby port

Desserts

Dark chocolate tart, raspberry sorbet & raspberry coulis

Sticky toffee pudding, salted caramel sauce & clotted cream

Apple, mixed berry crumble, vanilla custard & ice cream

Warm rice pudding & fruit salsa

Coffee or Tea & Pastry kitchen sweet treats £4 | Irish Coffee £10

Three courses £36 | Two courses £30