



SUNDAY LUNCH

Ham Hock Terrine

Cured Cauliflower, Quail Egg, Black Pudding, Piccalilli Gel

Smoked Salmon

Grated Egg, Capers, Horseradish Cream, Cucumber, Dill

Chicken Liver Parfait

Toasted Brioche, Celeriac Remoulade, Pickled Turnip, Watercress

Burrata

Beetroot Quinoa, Compressed Beetroot Salad, Pickled Pear

Roast Beef Sirloin

Roasted Bone Marrow, Beef Cheek, Roast Potatoes, Seasonal Vegetables,
Yorkshire Pudding, Horseradish Cream

Roast Pork Loin

Glazed Pork Cheek, Pork Crackling, Roast Potatoes, Seasonal Vegetables, Apple Sauce

Fillet Of Sea Bream

Crushed Potatoes, Leek Fondue, Shaved Fennel, Parsley Sauce

Cauliflower Steak

Truffle Sauce, Pickled Walnut, Roast Potatoes, Seasonal Vegetables

Chocolate Torte

Caramelised Banana, Caramel Popcorn, Honeycomb, Peanut Butter Ice Cream

Buttermilk Panna Cotta

Rhubarb Compote, Rhubarb Gel, Maple Granola, Rhubarb Sorbet

Sticky Toffee Pudding

Toffee Sauce, Salted Caramel Ice Cream

Cheese Board

Selection of Local Cheese, Chutney, Crackers, Celery, Grapes

£7 Supplement

2 courses £30 | 3 courses £37.50

