

SUNDAY LUNCH SAMPLE MENU

STARTERS

Salt baked beetroot, beetroot velouté, white radish compote, dill tuille - £8 (VG)

Duck liver parfait, toasted sourdough, blackberry jelly, apple gel, crisp apple - £10

Caramelised cured sea trout, chervil oil, buttermilk caviar - £11

Confit chicken leg and apricot terrine, pickled asparagus, apricot gel - £8

Smoked haddock fishcake, poached egg, hollandaise - £10

Homemade soup of the day, baked bread, butter - £8 (V) (VGO)

MAINS

Roasted rump cap of beef, rosemary and thyme roast potatoes, seasonal vegetables, Yorkshire pudding, gravy - £20

Roast pork loin, rosemary and thyme roast potatoes, seasonal vegetables, Yorkshire pudding, gravy - £20

Half roast chicken, rosemary and thyme roast potatoes, seasonal vegetables, Yorkshire pudding, gravy - £20

“Best of both” - choose any two of the above meats, served with all the delicious accompaniments - £25

Butternut and spinach pie, rosemary and thyme roast potatoes, seasonal vegetables, Yorkshire pudding, gravy - £20 (VGO)

Cider battered haddock, hand cut chips, tartare sauce, crushed peas - £18

SIDES

Cauliflower cheese - £5 (V) | Pigs in blankets - £5 | Stuffing - £5

DESSERTS

Peanut butter parfait, apple gel, apple crisp, chocolate soil - £9 (V)

Blood orange tart, lemon verbena meringue, vanilla ice cream, coconut granola - £8 (V)

Sticky toffee pudding, vanilla ice cream, caramel sauce - £9 (V)

Warm banana bread, banana honeycomb, toasted cinnamon ice cream - £8 (VG)

Three local cheese board (for two) - £14 (V)

(V) vegetarian / (VO) vegetarian option / (VG) vegan / (VGO) vegan option - for dietary requirements and food allergies, please ask a member of our team for assistance.

We add a discretionary 10% service charge to all food bills and every penny is shared by the team who looked after you today.

If for any reason you feel that the care you received fell short, please let us know and we will remove it for you.