

Sunday Lunch
2 course £26, 3 course £31

STARTERS

- Curried Roasted Cauliflower
Coconut Cauliflower Purée, Cauliflower Bhaji, Pickled Papaya
- Beetroot Terrine
Caramelised Goats Cheese, Marinated Beetroot, Olive Oil Balsamic Dressing
- Cured Salmon
Horseradish Crème Fraiche, Pickled Papaya, Seaweed Cucumber Salad
- Chicken Liver & Foie Gras Parfait
Orange Chutney, Toasted Brioche
- Soy Glazed Pork
Slow Cooked Pork Belly, Soy Glaze, Asian Salad
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MAINS

- Roast Sirloin of English Beef & Yorkshire Pudding
Duck Fat Roast Potatoes, Roasted Root Vegetables, Buttered Greens, Cauliflower Cheese & Rich Gravy
- Slow Roasted Rump of English Lamb
Duck Fat Roast Potatoes, Roasted Root Vegetables, Buttered Greens, Cauliflower Cheese & Rich Gravy
- Slow Roasted Pork Belly & Apple Sauce
Duck Fat Roast Potatoes, Roasted Root Vegetables, Buttered Greens, Cauliflower Cheese & Rich Gravy
- Catch of the Day
Pan Roasted, Braised Leek, Potato, Seaweed, Mussel Sauce
- Baked Aubergine
Baked with Harissa Dressing, Sweet Potato Purée, Courgette Fritter, Tomato Salsa
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DESSERTS

- Chocolate Fondant - Chocolate Soil, Raspberry, White Chocolate And Pistachio Ice Cream
- Strawberry Pavlova
Vanilla White Chocolate Cream, Strawberry Cremeux, Fresh Strawberries, Strawberry & Champagne Sorbet
- Sticky Toffee Pudding
Toffee Sauce, Vanilla Ice Cream
- Ice Cream/Sorbet Selection
- English Cheeses, Chutney, Biscuits
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Please make your server aware of any intolerances or Allergies. 10% discretionary service added to all tables of 6 or over