

Sunday Lunch Menu 26th November 2023

2 Courses £23.95 3 courses £28.95

Let's Begin

Smoked Duck Breast, Liver Parfait, Poached Fig, Hazelnuts, Toasted Focaccia £8.95

Harissa Grilled Quail, Red Pepper Hummus, Corn Salsa, Crispy Chickpeas £8.95

Braised Smoked Leek, Sorrel & Hazelnut Pesto, Vegan Cheese Fritter, Hazelnut Butter (VG) £7.95

Rabbit, Wild Mushroom & Tarragon Terrine, Sourdough Toast, Wild Mushroom Ketchup, Artichoke, Tarragon Oil £8.95

Roasted Squash & Sage Soup, Confit Partridge, Crispy Cavolo Nero, Herb Oil £7.95

Baked Goats Cheese, Walnut & Herb Crust, Pickled Shallot, Roast Beetroot, Beetroot Gel, Herb Salad (V) £8.95

Torched Mackerel Fillet, Smoked Mackerel Pate, Beetroot, Fennel, Sorrel & Capers Relish £8.95

The Main Event

All "Roast" dishes are served complete with Vegetables, Mashed & Roast Potatoes

Herb Roasted Chicken Breast & Garlic Kiev, Savoury Gravy £18.95

Tender Rabbit in a Chasseur Sauce, Creamed Leeks, Smoked Bacon & Thyme Mash £18.95

Topside of Beef served well done, Roast Potatoes, Mash, Yorkshire Pudding (GF, DF) £17.95

**Wood Roast Rump of Morville Beef, served Rare, Gravy, Roast Potatoes, Mash, Veg & Yorkie (GF, DF)
£19.95 (£2.50 supplement if having 2 or 3 courses)**

**Baked Cod Fillet, Cauliflower Puree, Chorizo, Fennel & Butter Bean Fondue, Toasted Almond, Lemon Zest,
Pickled Romanesco Cauliflower £18.95**

Homemade Beef Lasagne, Pesto, Parmesan, Chips & Salad £16.95

**Stuffed Squash - Lentils, Fennel & Moroccan Spices, Squash Seed & Coriander Gremolata, Herb Yogurt,
Almond Butter (VG) (GF) £13.95**

Vegan Lasagne: Grilled Vegetable, Béchamel, Tomato Sauce, Pesto, Chips, Salad (VG) £13.95

Desserts all £8.95 when sold individually

American Style Pumpkin Pie, Cinnamon Ice Cream

Upside Down Pear & Almond Cake, Almond Anglaise, Pear Sorbet

Mulled Poached Pear, Brandy Basket, Coffee-Soaked Fruits, Crème Fraiche Ice Cream

Chocolate & Cherry Roulade, Black Cherry Ice Cream, Chocolate Sauce

Strawberry Cheesecake with Chantilly cream & Coulis

Sticky Toffee Pudding, Vanilla Ice Cream, Butterscotch Sauce

Children's Menus, Gluten Free Desserts & further dietaries catered for also, please ask a member of the team.