
Two Courses / 30
Three Courses / 37

STARTERS

PEA & MINT SOUP, Vegetable Pakora & Focaccia (Vg)
SMOKED MACKEREL PATE, Preserved Lemon, Pickled Cucumber and Toast
HAM HOCK TERRINE, Salsa Verde, Pickled Onion and Toast
OEUF EN COCOTTE, Soft Baked Eggs, Mushroom, Cheese & Cream
GAMBAS AL AJILLO, Tiger Prawns cooked in Garlic, Focaccia
HOISIN PORK BELLY, Sesame, Asian Slaw

MAIN COURSES

SUNDAY ROAST with All the Trimmings - Choose from;
Aged Rump of Beef, Slow-cooked Shoulder of Lamb (+£2), Roast Rack of Pork or
Beetroot, Mushroom & Truffle Wellington (-£2)(v)(Vg)
TROUT FILLET, Crushed Potatoes, Fennel, Chive & Prawn Beurre Blanc and Fine Beans
DUCK LEG CONFIT, Pomme Anna, Red Cabbage, Fragrant Orange Jus
BAKED BUTTERNUT SQUASH, Stuffed with Mushroom & Spinach Rice, Taleggio & Sage (-£2)
MUSSEL LINGUINE, White Wine, Onion, Tomato & Parsley
CHICKEN SUPREME, Mash, Cavolo Nero, Madeira & Tarragon Cream Sauce

PUDDINGS & CHEESE

CREME BRULEE

CHOCOLATE & CHERRY MARQUISE, Salt Caramel Ice-cream
ICED BANANA PARFAIT, Hazelnut Crumb, Coconut Ice-cream & Rum Syrup
APPLE & RHUBARB CRUMBLE, Custard or Ice-Cream (Vg available)
PEAR & FRANGIPANE TART, Vanille Ice-cream
SELECTION OF 2 CHEESES, Artisan Crackers & Fig Relish