

SUNDAY LUNCH

1 COURSE £18.95 - 2 COURSE £25.95 - 3 COURSE £27.95

STARTERS

SLOW COOKED LOCAL BEETROOT SALAD

with Creamy Goats Cheese,
Crispy Filo Pastry, Cane Syrup
& Apple

RICH CHICKEN LIVER PÂTÉ

with Caramelised Onion Chutney,
Truffle & Toasted Brioche

CHEF'S SOUP OF THE DAY

Served with Warm Bread
Please ask your server for
today's choice

SLOW COOKED CRISPY BELLY PORK

with Apple, Black Pudding, Fennel
and Honey & Mustard Dressing

MAINS

All mains are served with Crispy Roast Potatoes, Freshly Made Yorkshire Pudding, Slow Braised Spiced Red Cabbage, Crushed Carrot and Swede, Cauliflower Cheese & Seasonal Vegetables

ROAST LOIN OF PORK

with Crispy Crackling and Sage
& Onion Stuffing

ROASTED SIRLOIN OF BEEF

From Waterford Farm, Aged for a Minimum of
28 Days & Served Pink or Well Done

CHICKEN BREAST

Served with Pigs in Blankets

BUTTERNUT SQUASH & WILD MUSHROOM RISOTTO

with Crispy Sage, Fresh Apple & Parmesan Crisp

DESSERTS

All our desserts are made in house by our talented pastry chef purely for your pleasure and enjoyment, so enjoy one or two...

BOURBON STICKY TOFFEE PUDDING

with Caramel Crunch Ice Cream
& Cinder Toffee

VALHRONA CARMELIA CHOCOLATE SLICE

with hints of Caramel & Toffee notes,
Chocolate Tuile & Hazelnut Praline Ice Cream

BLACKBERRY & FIG CHEESECAKE

with White Chocolate Mousse,
Crisp Meringue & berry Sorbet

SELECTION OF ICE CREAM SORBETS

with Crisp Meringue

SELECTION OF BRITISH & FRENCH CHEESES

with Local Chutneys, Grapes & Crackers
(£3.95 Supplement)

Subject to change. Please Inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free.