

SUNDAY MENU

1 Course 12.95 • 2 Course • 17.95 • 3 Course 22.95

STARTERS

CHEFS HOMEMADE SOUP OF THE DAY (GFO)(V)
 herb butter, homemade bread

BATTERED COD CHEEKS (GFO)
 Sauce vierge, lemon

SMOKED BEETROOT (GFO)(V)
 english beetroot, pickled raspberries, walnut

SPICED DUCK (GFO)
 five spiced duck, noodle salad, ponzu dressing

CHICORY AND AVOCADO (GFO)(V)
 baby gem, orange, brown butter croutes

MAIN COURSES

TREACLE CURED BEEF SIRLOIN (GFO)
 roasted potatoes, yorkshire pudding, gravy £1.00 supp

CIDER BRINED LOIN OF PORK (GFO)
 apple & sage stuffing, roasted potatoes, yorkshire pudding, gravy

LEMON AND THYME BREAST OF CHICKEN (GFO)
 tomato ragu, roasted potatoes, yorkshire pudding

MACARONI CHEESE (V)
 macaroni, stilton, wild mushroom, rocket

FILLET OF GILT HEAD BREAM (GF)
 celeriac dauphinoise, roasted cauliflower puree, kale

DESSERTS

APPLE AND CINNAMON SPONGE (V)
 vanilla custard

RHUBARB PANNA COTTA (V)
 rhubarb crisps, poached rhubarb, compressed strawberries

SALTED CARAMEL MOUSSE (V)
 popcorn granola, brandy snap

SELECTION OF ICE CREAM (V)(GFO)
 winter berry compote, shortbread

BRITISH CHEESE SELECTION (V)(GFO)
 selection of cheese, pear chutney, biscuits, celery, grapes

SIDES & SNACKS

OLIVES (VE)(GF)

£1.95

ARTISAN BREADS (GFO)(V)
 herb butter, rapeseed oil

£2.95

SALT & PEPPER CALAMARI (GF)

£5.25

HANDCUT CHIPS (GF)(V)

£2.95

SKINNY FRIES (GF)(V)

£2.95

HOUSE SALAD (V)(GFO)

£3.50

SANDWICHES

SANDWICHES ALL £7.25

Sandwiches served on white or granary farmhouse bread or gluten free roll

TREACLE CURED BEEF (GFO)
 roast potatoes, yorkshire pudding, gravy, horseradish

ROAST PORK & APPLE SAUCE (GFO)
 roast potatoes, yorkshire pudding, gravy

ROAST CHICKEN & STUFFING (GFO)
 roast potatoes, yorkshire pudding, gravy,

MATURE CHEDDAR & SPICED APPLE CHUTNEY (GFO)(V)
 skinny fries, salad

TUNA MAYONNAISE (GFO)
 smoked paprika, salad, skinny fries