

SUNDAY MENU

Mixed Olives - 4

Marinated In Chilli, Garlic and Rosemary

Smoked Mixed Nuts - 4

Peanuts, Almonds, Cashews and Macadamia Nuts

Homemade Focaccia - 5

Sun Dried Tomato, Black Olive and Rosemary

STARTERS

Tuscan Bean Soup – 8

Chunky Hearty Soup Consisting Of Cannellini Beans, Kale, Shallots, Tomato, Celery and Carrots

Duck Liver & Mandarin Parfait – 11

Duck Liver Pate Dipped In A Mandarin Jelly Served With Chargrilled Sourdough

Charcuterie Board To Share – 22

Cured Meat and Cheese, Including Breasaola Punta D'anca, Spaianata Picante, Speck Del Alto Adige, Gorgonzola Dolce, Taleggio. Served With Caper Berries, Mixed Chilli & Garlic Olives, Homemade Focaccia With Sundried Tomatoes, Rosemary, Olives and Essential Oils

Vegan Meze Plate – 10

Spiced Falafels, Homemade Flatbread, Tzatziki, Chilli & Garlic Hummus, and Baba Ganoush

Crispy Tempura King Prawns, Tender Stem Broccoli and Baby Corn - 17

Served With A Chilli, Lemongrass & Lime Leaf Garlic Dipping Sauce

Smoked Fish Sushi – 13

Smoked Halibut, Smoked Salmon, Smoked Eel Served On Sushi Rice Seasoned With Rice Wine Vinegar Mirin and Salt, Pickled Sushi Ginger, Wasabi, Micro Coriander

Crispy Panko Breaded Goats Cheese - 12

Fine Diced Ratatouille, Red Onion Marmalade, Pine Nut Parmesan & Basil Pesto

Beef Bourguignon Bon Bons – 13

Chestnut Mushrooms, Silver Skin Onions, Beef Jus With Tarragon

Pork Rillettes – 12

Toffee Apple Sauce, Charred Apple, Red Onion Leaves and Red Vein Sorrel

Prawn & Avocado Tostades – 13

Seaweed Rice Paper Tostades, Lime Mayo, Fresh Chilli, Spring Onions and Baby Coriander

MAINS

Roast Chicken Supreme £21

Sausage Meat & Sage Stuffing, Yorkshire Pudding, Golden Roast Potatoes With Garlic & Rosemary, Homemade Bread Sauce, Chicken Gravy

Roasted Sirloin Of Beef £24

Yorkshire Pudding, Golden Roast Potatoes With Garlic & Rosemary, Veal Red Wine Gravy

Roasted Rolled Belly Of Pork £23

Sausage Meat & Sage Stuffing, Yorkshire Pudding, Golden Roast Potatoes With Garlic & Rosemary, Apple Sauce, Veal Red Wine Gravy

Roasted Leg Of Lamb £24

Yorkshire Pudding, Golden Roast Potatoes with Garlic & Rosemary, Veal Red Wine Gravy

Mixed Roast £30

Chicken, Pork, Lamb and Beef, Yorkshire Pudding, Pigs in Blankets, Stuffing, Golden Roast Potatoes with Garlic & Rosemary, Veal Red Wine Gravy

Salt Baked Root Vegetable Wellington £18.50

Salt Baked Beetroot, Celeriac, Carrots And Puylebtills Wrapped In A Vegan Puff Pastry Glazed With Oat Milk, And Red Currant And Rosemary Gravy.

All Roasts Served With Honey Glazed Carrots & Parsnips, Brussel Sprouts, Braised Red Cabbage

Salmon En Croute £23

Scottish Salmon Perfectly Seasoned, Rolled In Spinach & All Butter Puff Pastry, Served With A Parsley Veloute', Mint Buttered New Potatoes & Fine Beans.

Handmade Sweet Potato & Leek Tortellini £19

Chilli & Garlic Crushed Peas, Sweet Potato Crisps, Vegan Parmesan, Tendril Pea Shots

SIDE ORDERS

Pigs in Blankets £7

Sausage Meat & Sage Stuffing £6

Golden Roast Potatoes £6

Cauliflower Cheese £6

DESSERTS

Sticky Toffee Pudding - 10

Toffee Sauce, Pistachio Praline and Madagascan Vanilla Ice Cream

Profiteroles (3) – 9

Topped With A Salted Caramel Sauce Filled With Hazelnut Praline Cream and Topped With Spun Sugar Cages

Ferrero Rocher Cheesecake – 11

Cream Cheese, Crushed Crispy Wafers, Chopped Hazelnuts, Dark Chocolate & Frangelico Ganache Served With Chocolate Flake Ice Cream

Orange Marmalade Bread & Butter Pudding – 9

Orange Zest Clotted Cream and Cointreau Custard

Apple & Rhubarb Crumble – 8

Honey Oat Crumble Topping Served With Custard Or Madagascan Vanilla Ice Cream

Rum & Banana Crème Brûlée – 12

Served With Caramelised Banana Slice and Vanilla Shortbread

Chocolate Fondue – 10PP (Minimum 2 People)

Chocolate Fondue Served With Strawberries, Belgian Waffle Pieces, Homemade Marshmallows, and shortbread

If You Have Any Food Allergies, Please Let Staff Know Before Ordering.