

SUNDAY LUNCH

2 COURSES - £30, 3 COURSES - £39.50

TO START

CONFIT CHICKEN AND CARAMELISED ONION TERRINE

toasted sourdough, onion chutney

SOUP OF THE DAY

SMOKED TROUT SALAD

horseradish cream, crispy onions

GOATS CHEESE, SUN BLUSHED TOMATO SALAD (V)

olives, basil

MAIN COURSE

ROAST DRY AGED BRITISH SIRLOIN OF BEEF

yorkshire pudding, roasting juices gravy

RED LENTIL AND SPINACH DAHL (V)

coriander rice, flatbread

ROAST LOIN OF PORK

sage and onion stuffing, apple purée, crisp crackling

TEMPURA COD FILLET

hand cut chips, homemade mushy peas, tartare sauce

TO FINISH

STRAWBERRY SABLE

chantilly cream

HOT STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream

RHUBARB AND APPLE CRUMBLE

vanilla custard

CHEESE AND BISCUITS

celery, grapes, chutney

