

## SUNDAY LUNCH

2 COURSES - £35, 3 COURSES - £45.00

### TO START

GUINNESS RAREBIT, WATERCRESS  
LEEK & POTATO SOUP, BARON BIGOD BRIE  
SALT COD FISHCAKES, SAFFRON AIOLI, PICKLED CUCUMBER  
DUCK LIVER PARFAIT, TOASTED BRIOCHE, PLUM CHUTNEY

### MAIN COURSE

TREACLE CURED HEREFORD BEEF  
ROAST LAMB RUMP  
NUT ROAST  
ROAST SKATE, PEPPERCORN SAUCE, CREAMED POTATO

### TO FINISH

GOOSEBERRY & APPLE CRUMBLE  
served with warm custard and crispy oat topping  
STICKY TOFFEE PUDDING  
miso butterscotch sauce, cocoa streusel & vanilla ice cream  
PAVLOVA  
meringue, red berry compote, basil & whipped crème fraîche  
SELECTION OF 3 ARTISAN CHEESES  
marinated grapes, sourdough crackers, walnut, pear and ginger chutney

