

SUNDAY LUNCH

2 COURSES - £35, 3 COURSES - £45.00

TO START

SOUP OF THE DAY

sourdough

CHICKEN LIVER PARFAIT

mushroom ketchup, toasted brioche

CRAYFISH

charred baby gem, Marie Rose sauce

GOAT'S CHEESE

beetroot, apple, walnut, rocket

MAIN COURSE

TREACLE CURED SIRLOIN OF LONGHORN BEEF

ROAST PORK LOIN

all served with roast and mashed potatoes, carrot and swede mash,
seasonal greens, Yorkshire puddings and gravy

FISH OF THE DAY

capur beurre blanc, new potatoes, butted greens

ROASTED CAULIFLOWER

smoked apple, golden sultanas

TO FINISH

APPLE CRUMBLE

crème anglaise

LEMON TART

raspberry, chantilly cream

STICKY DATE PUDDING

butterscotch sauce, vanilla ice cream

SELECTION OF CHEESES

crackers, chutney (£5 supplement)

