

Sunday Menu

Served 12:00pm – 7:00pm 2 COURSES 20.00 / 3 COURSES 25.00

Starters

Soup of the day, fresh bread roll, house churned butter (ask server for today's option) 5.50

Deep fried goat's cheese, tomato chutney, salad 5.50

Monkfish scampi, minted pea purée, lemon mayonnaise 7.35

Warm cheddar & leek tart, mixed salad (V) 6.00

Pan fried pigeon breast, duck fat rösti, pickled beetroot purée, jus 6.95

Roasts

All roasts served with roast potatoes, braised red cabbage, roast Chantenay carrots, piccolo parsnips, side of mixed greens, cauliflower cheese, Yorkshire pudding, rich beef gravy.

Roast Sirloin of beef (medium rare) 16.50

Belly pork 15.50

Turkey breast 15.50

French trimmed chicken breast 15.50

Lamb belly 16.50

Confit duck leg 16.50

Wild mushroom wellington (VG) 14.50

Pan-roast salmon fillet, confit new potatoes, samphire, dill & chive velouté 15.50

Desserts

Bakewell pudding, vanilla ice cream 6.00

Chocolate & Cointreau mousse, chocolate soil, orange tuile biscuit 6.95

White chocolate & mixed spice bread & butter pudding, clementine compote 5.50

Raspberry & pistachio trifle with rum soaked Yorkshire parkin 6.95

Sticky toffee pudding, butterscotch sauce, honeycomb, vanilla ice cream 6.50