



Bites

Rosemary & Garlic Marinated Olives — £5.00
Homemade Bread, White Bean Hummus — £5.50
Crispy Camembert, Fig Purée— £6.50

Sunday Lunch

2 Courses £32.00, 3 Courses £39.00

Starters

Sweet Potato Velouté, Chesnuts & Maple Syrup
Pressed Ham Hock, Wild Boar & Apple Terrine, Date Purée, Toasted Sourdough
Chicken & Goose Liver Parfait, Rhubarb & Orange Salad, Toasted Brioche
Breaded Sardines, Beetroot, Horseradish, Frisse

Mains

Black Treacle Cured Beef Sirloin, Yorkshire Pudding
Chicken Supreme
Fennel & Lemon Pork Loin
All Roasts served with Duck Fat Roast Potatoes, Seasonal Vegetables & Traditional Gravy
Beer Battered Haddock, Hand Cut Chips, Crushed Garden Peas, Tartare Sauce
Wild Mushroom Tortellini, Rainbow Chard, Mushroom Butter, Parmesan

Puddings

Milk Chocolate Mousse, Salted Caramel, Peanuts
Prune & Armagnac Tart, Earl Grey Ice Cream
Ham's Apple & Blackberry Oat Crumble, Calvados Mascarpone
Rum & Raisin Ice Cream Affogato, Mince Pie
Homemade Ice Creams & Sorbets