



SUNDAY MENU

MONKFISH & SCALLOP TERRINE

Saffron & leek caviar crème fraîche, confit lemon

9

PANCETTA & EGG CROQUETTE

Fried quail egg, black pudding puree, pea velouté, crispy pancetta

9

CRISPY POACHED HEN'S EGG

Buttered peas, silverskin onions, salsify, confit garlic, grilled endive

7

TOMATO & RED PEPPER VELOUTÉ (V)

6

POACHED LOIN OF SPRING COD

Garlic & thyme infused confit chicken wings, creamed cabbage, silverskin onions & heirloom carrots, garlic & nage, smoked haddock chive bon bon

18

OPEN RAVIOLI

Truffle new potatoes, salsify, haricot, artichoke velouté, buttered nutmeg spinach, sage & onion crumble (V)

17

ROAST RUMP OF LONGHORN BEEF

Yorkshire pudding

18

SLOW ROASTED BELLY OF TAMWORTH PORK

Bramley apple sauce

17

ROAST BREAST OF CHICKEN & SLOW ROASTED LEG

Bread sauce

16

Sunday Roast served with roast potatoes, cauliflower cheese & seasonal greens

SAMPLE MENU

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.