

SUNDAY LUNCH //

11.45- 4pm



STARTERS //

CARAMEL PORK BELLY// £7.50
competition bbq sauce, kimchi & pineapple slaw

CURED TROUT// £8.95
hand picked crab, lime, pear, mouli, avocado & wasabi

CRISPY SQUID // £7.95
roasted garlic aioli, lemon

GAME TERRINE// £8.95
chai spiced fig ketchup, pickled mushrooms, walnut cracker

CHARRED BROCCOLI // £6.50
cauliflower, pomegranate, sumac & almond tarator

MORROCAN SPICED PUMPKIN SOUP// £5.95
coriander salsa, sumac & sourdough

ROASTS //

all served with roast potatoes, leek gratin, spring greens, braised red cabbage, smashed swede & carrots, yorkshire puddings & bottomless gravy

CHÂTEAUBRIAND TO SHARE // £12.00 per 100g
the prized cut from the fillet, exceptionally tender and lean, cooked any way you like it

ROAST TOPSIDE OF BEEF // £15.95
roasted over wild cherry wood, homemade horseradish cream, served pink

ROAST LOCAL PORK LOIN // £14.95
crispy crackling & orchard sauce

6 HOUR SHOULDER OF LAMB // £15.95
fresh mint sauce

PASTURE ROAST // £16.95
all three meat's & all the trimmings

NUT ROAST // £13.50
roasted squash, chickpeas, nuts, herbs & quinoa with mushroom gravy

DESSERTS // ALL £5.50

MILLIONAIRE SHORTBREAD//
salted caramel mascarpone cream & hazelnuts

CHOCOLATE BROWNIE //
honeycomb & white chocolate ice cream

STICKY BANANA CAKE //
bourbon butterscotch, banana foam, pecans & cocoa nibs

MULLED FRUITS CRUMBLE//
clotted cream ice cream

Most of our dishes can be tailored to cater for any allergens
please ask for guidance