

SUNDAY LUNCH EVENT MENU

Served Sunday from Midday to 6pm

STARTERS

Ham hock terrine, caramelized onion jam, grilled bread

Homemade soup of the day, warm bread roll (v,vg)

Sweet potato falafels, served with hummus and toasted croutes (v,vg)

Salmon gravadlax, chive crème frisée salad

MAIN COURSES

Roast striploin of beef, served pink with horseradish sauce

Half roasted corn-fed chicken, butternut squash puree

Slow roasted pork belly, apple sauce & crackling

Roast vegan Wellington, pea puree & artichokes (v,vg)

Our roasts are served with roasted seasonal vegetables, steamed greens, rosemary & garlic roast potatoes, Yorkshire pudding & gravy

Roasted seabass, olive & spring onion potato cake, spinach & tomato cream sauce

DESSERTS

Lemon & blueberry fool pots

Chocolate brownie, chocolate sauce & vanilla ice cream

Bread & butter pudding, hot custard

Local artisan Ice cream & sorbet

Freshly brewed tea & coffee with chocolate mint

Three Course £40 - Two Course £35

We are unable to guarantee that food is completely allergen free. For those with allergies or intolerances who may wish to know about the food ingredients used please ask your server. (v) vegetarian (vg) vegan

