

SUNDAY MENU		SAMPLE	
<b>SNACKS</b>		<b>£</b>	
Parmesan sablé, cod's roe emulsion	5	Truffle pudding	5
Crispy hen of the woods	5	Comté gougères, caramelised onion	5
<b>STARTERS</b>		<b>£</b>	
Caramelised potatoes, smoked eel & buttermilk cream	9	Roasted plaice, cep mushroom & toasted yeast	22
Velouté of celeriac with apple & brown butter	8	Goosnargh chicken, parsnip & stout	22
Confit duck leg, artichoke & elderberry	10	Roasted Jerusalem artichoke, spiced lentils & aubergine	20
Grilled ox tongue, Tunworth & pickled onions	10	Roast of pork belly, choucroute, roast potatoes and Yorkshire pudding	24
<b>SIDES</b>		<b>£</b>	
Heritage potatoes, hazelnut & rosemary	5	Glazed beetroots with kalibos cabbage & mustard	5
Our Farm greens, almonds & Spenwood	5		

SUNDAY MENU		SAMPLE	
<b>DESSERTS</b>		<b>£</b>	
Caramelised gingerbread, poached pears & milk ice cream	9	DESSERT WINE PAIRING 75ML	£
		Marsala, Superiore Dolce, Vito Curatolo Arini, Italy	7
Vanilla rice pudding, plum compote & almond crumb	9	Chateau Partarrieu, Sauternes, France, 2015	12
Dark chocolate fondant & anise hyssop	9	Muscat de Frontignan, Chateau de la Peyrade, France, NV	8
<b>CHEESE</b>		<b>£</b>	
Mrs Kirkham's Lancashire, Cashel blue, chutney, crackers	10	Madeira, Boal Reserva, Barbeito, Portugal	7.00
		Tawny Dee, Niepoort, Portugal, NV	6
		Ramos Pinto, 'Adriano' White Port, Portugal, NV	5.90