

SUNDAY LUNCH MENU

2 courses £40 / 3 courses £50

STARTERS

Barbers cheddar custard, mushroom, confit egg yolk, sourdough cracker, sherry vinegar gel (V)

Smoked mackerel pâté, toasted brioche, pickled fennel, horseradish emulsion

Clockspire prawn cocktail, pickled cucumber, avocado and lime puree

Roasted beetroots, goats cheese mousse, linseed, granny smith (V)

Pork and pickle fritter, cornichon, celeriac remoulade

MAINS

Market fish, white bean cassoulet, spinach, celeriac, dill fish sauce

Pheasant breast, roasted sprouts, maple glazed parsnips, quince puree, red wine sauce

Slow cooked hens egg, potato terrine, Roscoff onion, rocket, autumn English truffle hollandaise (V)

SUNDAY ROASTS

Roast pork belly, pork and cider stuffing caramelised apple sauce

Roast rump of beef, slow cooked ox cheek horseradish

Nut and lentil cake, vegetable gravy (V)

All served with Yorkshire pudding, roast potatoes, slow cooked red cabbage, parsnip & cauliflower cheese

SIDES £5

Cauliflower cheese

Roasted sprouts, bacon crumb

Seasonal greens, crispy leaves

DESSERTS

Selection of 3 British cheeses, grapes, homemade chutney and biscuits (supplement of £10)

Roasted banana parfait, banana and lime jam, brandy snap, fudge, salt caramel ice cream

Coffee tart, sweet vermouth jelly, cream cheese, coffee ice cream

Dark chocolate fondant, mint ice cream, crystalised chocolate

Apple crumble soufflé, vanilla ice cream



** Please be aware that fish dishes may contain bones **

Please be aware that game dishes may contain lead shot

(v) Please note that these dishes are suitable for vegetarians.

A discretionary service charge of 10% will be added to your final bill.

Please let us know if you have any dietary requirements or intolerance.